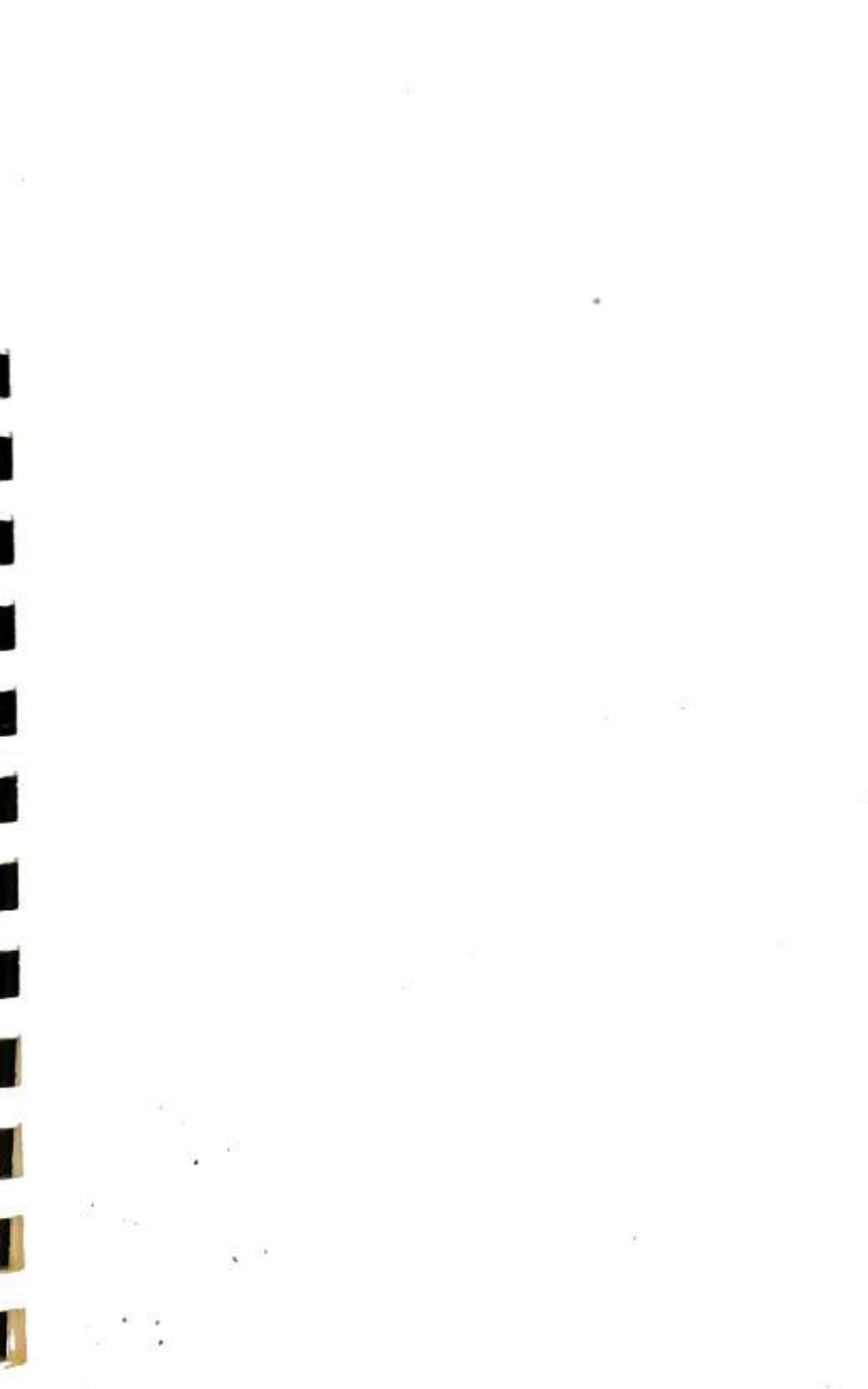


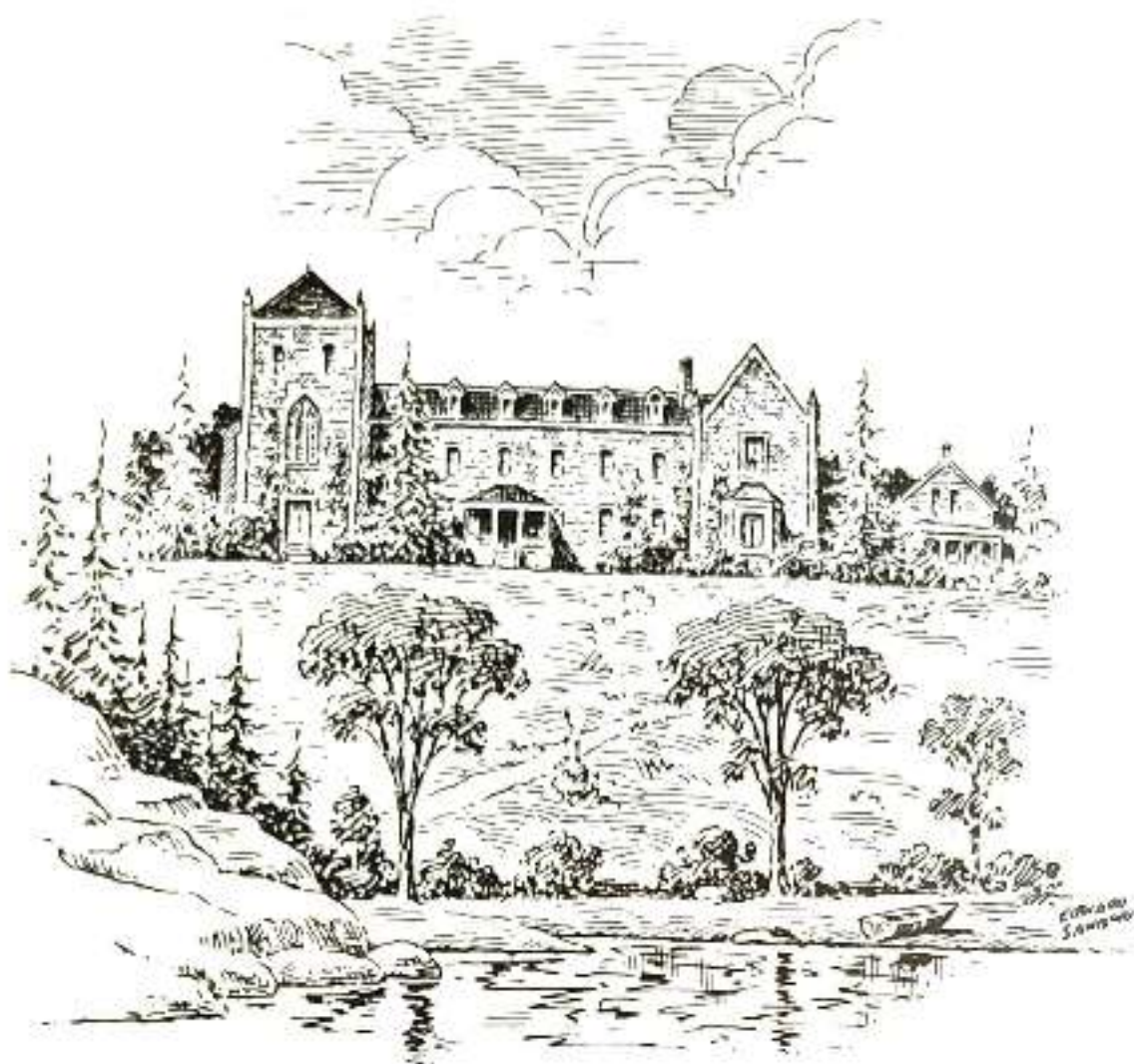


OUT OF  
VERMONT KITCHENS

E. Marino

August 19, 1948





## THE VERMONT EPISCOPAL INSTITUTE

ROCK POINT, BURLINGTON

A WORTHY SYMBOL OF THE VISION, FAITH  
AND COURAGE OF THE FIRST BISHOP OF VERMONT  
THE RT. REV. JOHN HENRY HOPKINS, D.D.,  
WHO ALSO SERVED AS RECTOR OF TRINITY CHURCH,  
RUTLAND, AND ST. PAUL'S CHURCH, BURLINGTON.

THUS THESE TWO GREAT PARISHES HAVE  
HAD A SPECIAL BOND OF UNION AND FRIENDSHIP.



# OUT OF VERMONT KITCHENS



COMPILED BY  
TRINITY MISSION OF TRINITY CHURCH  
RUTLAND, VERMONT

and

THE WOMEN'S SERVICE LEAGUE OF  
ST. PAUL'S CHURCH  
BURLINGTON, VERMONT

EIGHTEENTH PRINTING 1947

COPYRIGHTED 1939  
TRINITY MISSION  
and  
THE WOMEN'S SERVICE LEAGUE

# VERMONT

"VERMONT IS A STATE I LOVE.

"I COULD NOT LOOK UPON THE PEAKS OF ASCUTNEY, KILLINGTON, MANSFIELD AND EQUINOX WITHOUT BEING MOVED IN A WAY THAT NO OTHER SCENE COULD MOVE ME.

"IT WAS HERE THAT I FIRST SAW THE LIGHT OF DAY; HERE I RECEIVED MY BRIDE; HERE MY DEAD LIE PILLOWED ON THE LOVING BREAST OF OUR EVERLASTING HILLS.

"I LOVE VERMONT BECAUSE OF HER HILLS AND VALLEYS, HER SCENERY AND INVIGORATING CLIMATE, BUT MOST OF ALL, BECAUSE OF HER INDOMITABLE PEOPLE. THEY ARE A RACE OF PIONEERS WHO HAVE ALMOST BEGGARED THEMSELVES TO SERVE OTHERS. IF THE SPIRIT OF LIBERTY SHOULD VANISH IN OTHER PARTS OF THE UNION AND SUPPORT OF OUR INSTITUTIONS SHOULD LANGUISH, IT COULD ALL BE REPLENISHED FROM THE GENEROUS STORE HELD BY THE PEOPLE OF THIS BRAVE LITTLE STATE OF VERMONT."

FROM THE SPEECH OF

PRESIDENT COOLIDGE

AT BENNINGTON, SEPTEMBER 21, 1928.

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# BEVERAGES CANAPES



## Cheese Boxes

$\frac{1}{2}$  lb. butter

$\frac{1}{2}$  lb. creamy "store" cheese

1 tbs. cream

$\frac{1}{2}$  to. salt, paprika

1 unbeaten egg white



Slice cheese and butter and allow to stand in warm place until it can be creamed. Then add unbeaten egg white and cream. Chill until paste can be easily spread.

Cut  $1\frac{1}{4}$  inch cubes from loaf of bread (no crust). Spread 5 sides with cheese mixture. Set in cool place until ready to brown in hot oven. Serve at once on toothpicks as canapés.

These may be made larger and served with fruit salad.

Jean M. Cook



## Cheese Dreams.

Butter size of egg (meat)

Blend in

2 heaping tbsps flour add

1 Cup Milk

1/2 Pkg Velveta Cheese

Cook untill smooth

1/2 lb. Fresh Crab Meat (1 can)

Salt & Pepper

Mix in morning & keep on ice untill serving time.

Spread about 40 rounds, that is

Make circles of bread with a biscuit cutter,

Toast in oven under flame broil.



Jessie F Goodwin.



Cream cheese and onion.

Slice Bread  $\frac{1}{2}$  inch thick,  
Cut in rounds  $2\frac{1}{2}$  inches  
in diameter. For filling  
mix one cream cheese,  
1 teaspoon onion juice and  
 $\frac{1}{2}$  teaspoon horse radish.

Mrs. Frederick H. Wells

### Cucumber and Cheese Sandwiches

Peel one cucumber, slice very thin, & marinate  
in French dressing for half hour. Add 1 Tea-  
spoonful cheese chopped. Spread thin slices  
of entire wheat bread with paprika butter  
made by rubbing one teaspoon paprika in  
two table-spoon creamed butter. Then  
place a layer of cucumber slices, cover  
with buttered bread and serve.

Mrs Martin

## Canape

Shipped beef and cream cheese

Slice bread  $\frac{1}{2}$  inch thick,  
cut in strips  $1\frac{1}{2}$  by  $2\frac{1}{2}$   
inches. Toast on one side.  
Chop beef fine and mix  
with cream cheese and a  
little mayonnaise to make  
paste.

Spread untoasted side  
of bread with paste, put  
in form using plate in  
broiler to brown.

Mrs. Frederick N. Hills



## II Liver Pie

for Canape' or Sandwich  
spread.

Boil in salted water  
with a few bay leaves  
1 1/2 lbs. of pig's liver until  
tender. Force through finest  
meat grinder with 3 hard  
boiled eggs, and 3 onions.  
Mix season with salt & pepper,  
& moisten with mayonnaise. Pack  
in greased ring. Mould chill  
place on bed of shredded lettuce.  
Garnish top with sliced ripe  
(stuffed) strips of pickle. Serve  
with crackers or thin slices  
of bread, 'sauti'.

Dorothy G. Moffin.

## Mock Pâté de Foies Gras

- 1 1/2 Cups Cooked Calf's Liver
- 3 slices uncooked fat bacon
- 2 tbsp. finely chopped ham (optional)
- 2 tsp. Parsley chopped
- Dash Mustard
- 1 small Onion (grated)
- 1/4 tsp. Salt
- Dash Pepper
- 2 Eggs - well beaten



Put the Liver, Bacon and ham twice through food chopper. add parsley, mustard, salt, and pepper grate Onion. Then gradually work in eggs. Turn into a small bread tin or oblong dish which has been oiled. Then sprinkle with finely rolled bread crumbs. Bake in a slow oven 325-350° F for one hour. Cool turn out of mold and slice thin for serving.

Sam Woodard

East Orange N.J.





## Mushroom Canapés

- 1 pound mushrooms
- 3 tablespoons butter
- $\frac{1}{4}$  pound bacon
- 3 tablespoons cream

Clean mushroom caps, cut in small pieces and sauté in butter. Add chopped bacon cooked crisp, then add cream to make a paste and cook for three minutes.

Spread on circular pieces of toasted bread, place on baking sheet and broil until brown.

Mrs. Glover W. Rogers







### Pigs in Blanket.

Stuffed olives  
Smoked oysters \*  
Anchovies  
Artichoke hearts.

Wrap individually in  
 $\frac{1}{2}$  strip of bacon held in  
place with tooth pick.  
Place under broiler,  
brown bacon crisp and  
serve hot

\* Raw oysters may be  
used by frying in deep  
fat instead of broiling

Mrs. C. J. Taggart



### Sardine Canape

Spread circular pieces  
of bread with the following —

Rub boned sardines to a paste with  
small amount of creamed butter,  
season with Worcestershire Sauce  
and few drops onion juice. Place a  
stuffed olive in center. Border with  
finely chopped whites of hard boiled egg.

### Deviled Dainties.

6 tbs. butter

3 tbs. stuffed olives

3 tbs. olives

3 tbs. pickles

1 1/2 teas. prep. mustard

1 1/2 teas. paprika

Mayonnaise

1 tbs. lemon juice

Mix ingredients together and  
use on open or rolled sandwiches.

N. G.

## ~~X~~ Ski Lwasser —

A drink served either hot or cold — brought over from Switzerland and introduced at Pico to the skiers. It is popular among skiers and mountaineers in the Alpine countries of Europe. It is a great thirst-quenching propertive and is almost desirable addition to our repertoire of drinks.

### Recipe —

About 1 tablespoon of rasp berry syrup (the soda fountain kind is good) the juice of  $\frac{1}{2}$  a lemon. Sugar to taste —  $\frac{1}{2}$  the addition of Kirsch is pleasing. Fill the glass with either plain or carbonated water.

Paul Strahan "Ead"

# Tomato Appetizer

6 TOMATOES

$\frac{1}{3}$  Cup of ROGUEFORT  
CHEESE

1 TABLESPOONFUL OF  
CREAM

$\frac{1}{8}$  TEASPOONFUL  
OF CELERY SALT

6 ROUNDS TOAST

1 TABLESPOON  
OF CAVIAR

WATER CRESS

Many enjoy this appetizer.

Remove skins from tomatoes  
scoop out centers. sprinkle with  
salt, invert and let chill for  
half hour. Fill centers with cheese  
crumbled and blended well with  
cream and celery salt. Accent  
each tomatoe with caviar, place  
on toast and garnish with cress.

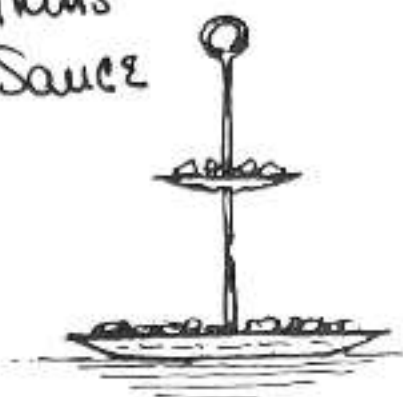
Nephela Williams.



## Piquant Canape



- 4 Tbs. Almonds
- 1 Tbs. Chutney
- 2 chopped sweet gherkins
- 1 Tbs. Worcestershire Sauce
- $\frac{1}{4}$  tsp. salt
- Dash of cayenne
- $\frac{1}{2}$  cup Butter
- Rounds of Bread



Blanch <sup>and</sup> chop almonds; fry to light brown in half of butter. Mix chutney, gherkins, Worcestershire sauce, salt, <sup>and</sup> cayenne together. Mix well with almonds. Spread on untoasted side of rounds of bread which have been sautéed—in remaining butter—on one side only.

Mrs. Esme A.C. Smith  
Makes 15 canapes

## Patato Chip - Cream Appetizer

2 packages Philadelphia cream cheese  
Worcestershire sauce

Grated onion

Dash of salt

Cream

Patato Chips

Mash cheese with fork, add one small grated onion and about 1 teaspoon Worcestershire sauce. Only a dash of salt is needed, for the patato chips are salty. Beat in enough cream to make mixture smooth, but not too "runny". Serve on tray in small bowl surrounded by patato chips. Eat with fingers, by dipping a patato chip in mixture and going to it!

Betty R. Cline





## 2 Gallons of Egg Nog

Suitable for New Years Party.

2 lbs. Powdered Sugar.

20 fresh eggs.

Separate eggs. Beat yolks until thin as water. Add to sugar. Dissolve well.

2 qts. good old Brandy.

1½ pts. St. Croix Jamaica Rum.

1½ gals. Rich Milk.

Mix well with ladle. Stir continually while pouring in milk. Beat whites to stiff froth. Pour carefully over mixture.

In serving dip out with ladle - putting a little white on top of each cup. Small amount of grated nutmeg.

## Fruit Punch.

1 cup cold tea      Juice 1 doz lemons.

2 lbs sugar (Boil      "      1 doz oranges.

1 qt. water to syrup      1 Pt. grape juice.

6 pts Gingerale      Rum to taste.

Add ginger ale when ready to serve

Pour over 2 qts. orange Sherbet.

E. S. S.



# Soups



## Auntie Tish's Clam Chowder.

Separate the stomachs from the necks of  $1\frac{1}{2}$  qts. of soft shell clams. Cover the necks with water and simmer  $\frac{3}{4}$  of an hour.

Fry 3 slices of fat salt pork on one side.

Cut in thin slices 6 potatoes and 3 onions

Put in kettle and add fat from pork and juice from clam necks, and enough boiling water to barely cover. Cook slowly until potatoes are done.

Just before serving add the stomachs of the clams and 1 qt. of milk  $\frac{1}{2}$  pt. of cream which has been scalded. Simmer for ten minutes but do not boil.

Salt and pepper to taste.  
Place one London Cream cracker  
in each dish before adding  
chowder.  
This will serve six people.  
Marjorie H. Wilson-



Mt. Mansfield

## Cape Cod Lobster Stew

Boil a live lobster 20 min.  
in enough boiling salted water  
to cover lobster. Save the water.  
Pick out lobster meat. Return shells  
to water, and bring to boil. Strain  
thru cheese cloth. Heat 1 qt. milk  
with slice of onion and stalk of  
celery. Roll fine 1 plain cracker.  
Add to it, the green fat from lobster,  
and 1 tablespoon flour.

Melt 2 tablespoons butter. Add  
this to crumb mixture. Add this  
to hot milk, after removing  
onion and celery, and stir con-  
stantly until slightly thick.  
Add 1 cup strained lobster water,  
and the meat. Season to taste.  
Heat thoroughly and serve.  
Helen R. Starman -



## Fish Chowder -

Cut in small pieces 2

slices salt pork and fry  
with 1 sliced onion -

Put this over two cups dried  
raw potatoes. Add enough cold  
water to cover. Boil until  
tender - Add two pounds  
raw haddock, skinned and  
boned. Boil for fifteen  
minutes -

Add one quart whole milk  
 $\frac{1}{2}$  pint cream and two  
table spoons butter.

Split and soak in cold  
milk six Montpelier crackers  
and add just before serving.  
Season to taste.

F. B.



## Great-grandmother's Fish Chowder

- 3 lbs. Haddock,  
boned and skinned
- 6 medium potatoes, cubed
- 2 large onions, chopped
- $\frac{1}{4}$  lb. salt pork, diced
- $1\frac{1}{2}$  quarts milk
- Salt and pepper to taste
- 1 rounded tablespoon flour

Boil potatoes in water to cover until almost done. Break in small pieces. Throw in whole fish and simmer together, tightly covered,  $\frac{1}{2}$  hour. Make a paste of the flour and  $\frac{1}{2}$  cup milk. Add to fish and potatoes. Add 1 quart of milk. Brown the salt pork and onion together. Add  $1\frac{1}{2}$  cups milk and simmer  $\frac{1}{2}$  hour. Strain the liquid onto fish and potatoes. Cook slowly until ready to serve. (Serves six)

Mrs. R. Clarke Smith

## Minestrone

Boil + mash 2 cup of red kidney beans, or other coarse beans.

Saute 1 medium sized onion,  $\frac{1}{2}$  clove garlic, bay leaf, + pinch of sweet marjoram in 2 tablespoons olive oil. Add 3 cups canned tomatoes + the beans - cover tightly + cook slowly for about an hour. Fifteen minutes before serving add 1 cup shredded cabbage + 1 cup cooked macaroni or rice, salt, pepper, + dash of kitchen bouquet. Enough water or tomato juice may be added to give the consistency of stew, or very heavy soup.

Serve with grated Parmesan cheese.

Dad Frisby Sanborn



## - Onion Soup -

Slice onions very thin, saute in plenty of butter until a golden brown. To this should be added beef or chicken stock. If stock is not available, add one can of any standard brand consomme (undiluted) for every two servings. Simmer for fifteen minutes, and serve with toasted slices of French bread on top and grated Parmesan Cheese.

- Lorraine Cook -

## Onion Soup

- 2 Large Onions.
- 1 Large Tablespoon grated carrot,
- 1 Large Tablespoon flour.
- 1 Large Tablespoon butter or beef fat.
- 3 Fresh Bouillon cubes.
- 1 Pint boiling water.
- 1 Cup hot milk. (not boiling)
- 1/2 Cup Cream.

Boil onions 5 minutes, drain and chop fine, put in sauce pan or iron Skillet - with butter or beef fat, add Carrot, cook 7 minutes, being careful not to scorch, add flour and stir until smooth, add boiling water, bouillon cubes, dash of pepper and salt to taste, Boil 30 minutes, put through medium sized sieve, add hot milk and cream.

A Teaspoonful of Worcestershire Sauce may be added if desired makes 4 servings.

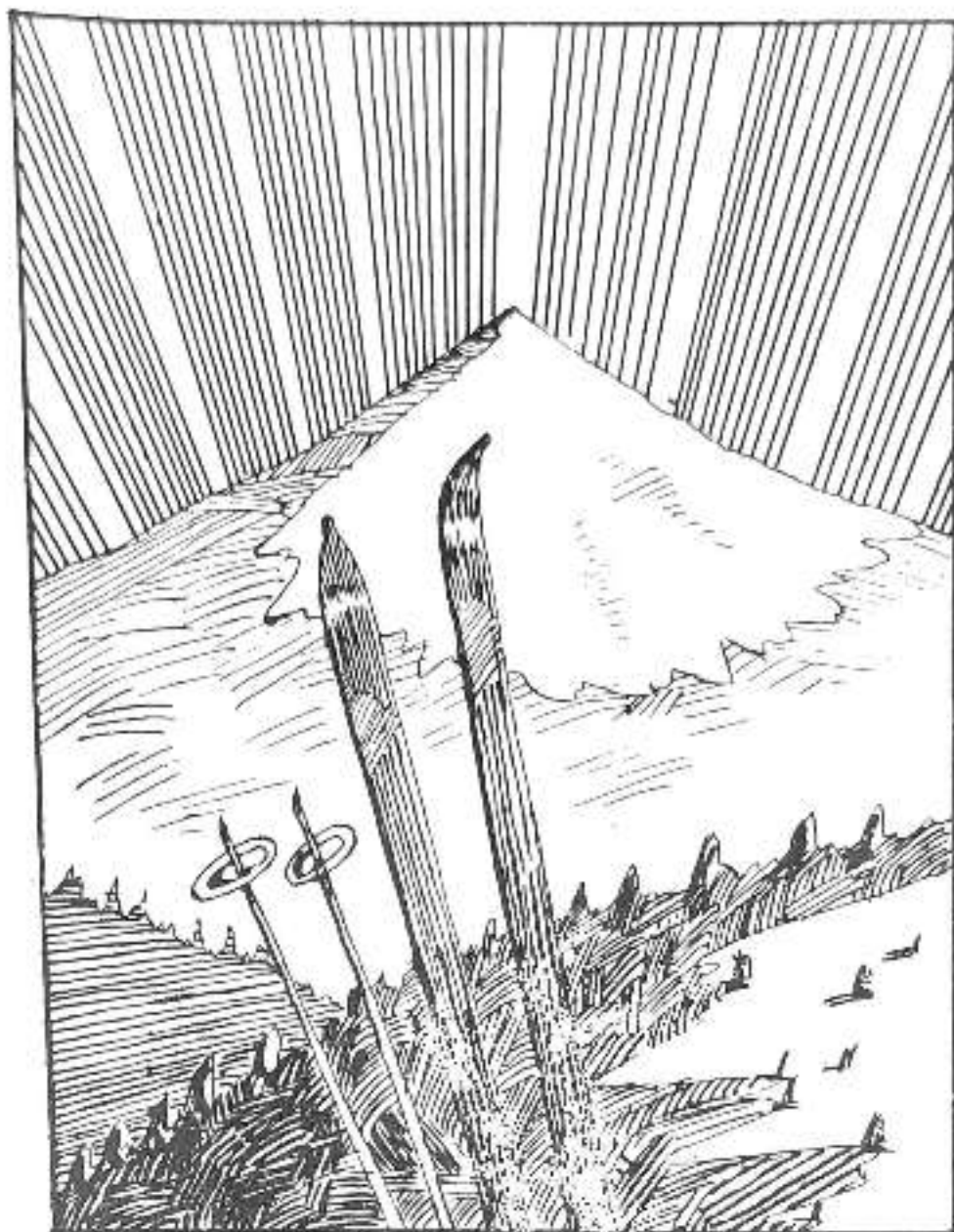
This recipe was on 1st Prize Winning Menu in Chicago Tribune  
Cassie Willis Webb

## Russian Bortsch

1 1/2 lbs soup meat 4 large carrots  
2 large raw beets 3 large tomatoes (sliced)  
(diced) (peeled)  
4 large raw potatoes 1 large onion (chopped)  
1 c. cabbage 2 slices bacon (chopped)  
2 tbsps. dill or dill seed 1 tbsp. flour  
2 sprigs parsley 2 tbsps. sour cream  
1 tbsp. salt or more 1 tsp. pepper

Place enough water in kettle to cover soup meat together with salt and pepper. When boiling, add beets, tomatoes and carrots. Cook until <sup>meat</sup> is so tender, it is ready to fall off bone. Then add more boiling water together with cabbage and potatoes.

Add bacon, onion, and flour, which have been mixed into a paste with a little cold water, very slowly. Then add parsley and dill. If dill seed is used, make a cloth bag and place in soup to flavor it. When done, take out bag. When onion disappears, the soup is done. Then add the sour cream and serve. Victoria Story




# PICO PEAK

ELEVATION  
3967 FT.

RUTLAND, VERMONT.



## Shrimp Chowder

- 
- 1 can shrimp
  - 5 potatoes diced
  - 3 slices salt pork diced
  - " onion
  - 1 teaspoonful salt
  - $\frac{1}{2}$  " pepper
  - 1 cup cream or milk
  - 1 " evaporated milk
  - 1 pint milk

Try out salt pork, add sliced onion and cook until done. Add potatoes, the salt and pepper and cook until potatoes are soft.

Clean the shrimp, break them in half and add to the above. Put into separate dish the cream or milk, evaporated milk and milk and beat with a wire whisk or fork. Heat and add to the other mixture and serve.

Susan G. Cleveland

## Vegetable Soup with meat

2 lbs. round steak - cut up  
1 cup each of following  
fresh vegetables -

carrots	string beans
peas	corn
cabbage	celery
2 onions	

Cover meat with water.  
add salt. let stand  $\frac{1}{2}$  hr.  
Simmer  $\frac{1}{2}$  hr.  
Add vegetables  
Cook 1 hr.



add 1 can tomatoes  
June C. Soule



fish



GAME

fowl

## Oven-Fried Oysters

Roll 1 dozen large oysters in 1 cup flour seasoned with 1 teaspoon salt,  $\frac{1}{4}$  teaspoon pepper; dip in 1 slightly beaten egg; roll in bread crumbs; dip in salad oil.

Bake in shallow pan in moderately hot oven ( $400^{\circ}$ ) until browned, about 30 minutes.

Serve with tartar sauce and slices of lemon.

Mrs. H. A. Dahlgren



## Chicken En Casserole

- 1 5 lb. fowl
- 1 cup of flour
- 2 teaspoons of salt
- 1 teaspoon of pepper
- $\frac{1}{4}$  cup of olive oil
- $\frac{1}{2}$  cup of chopped onion
- 2 cups of cream or top milk



Have fowl cut up. Roll pieces in the blended flour, salt and pepper. Fry in the olive oil only, until golden brown. Remove to a well-buttered casserole. Then brown the chopped onion, adding the cream and heating well. Pour over the chicken and cover. Bake in a slow oven for about two hours.

Betty Ashley Kraan

## Chicken Supreme

$1\frac{1}{2}$  cups diced chicken  
 $\frac{1}{2}$  cup pecan nut meats  
 $\frac{1}{2}$  cup drained pine-apple  
Mix above with fork.

Whip 1 cup cream rather stiff  
add 1 cup mayonnaise. Mix  
with above, put in tray. Do  
not freeze like ice-cream.

Mrs. B. J. Boynton.





## Chicken Cacciatore

- 2 frying chickens, 2 lbs. each
- $\frac{1}{4}$  cup olive oil.
- 2 medium sized onions, minced
- 1 clove garlic, minced
- 1 red pepper, minced
- $2\frac{1}{2}$  cups canned Italian tomatoes
- 1 small can tomato paste
- 4 stalks celery, cut up
- 6 green olives, minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon black pepper



Cut chickens in pieces for frying; sauté in olive oil until golden brown, adding onions, garlic and pepper the last few minutes to brown lightly. Mix together the remaining ingredients and add to chicken mixture; cover and simmer about  $\frac{1}{2}$  hour or until chicken is very tender. Remove chicken and continue simmering sauce for at least 1 hour. Return chicken to sauce to heat. Add additional seasoning if desired. Serve chicken on hot plates with sauce over top; or serve chicken separately with sauce over spaghetti. Serves six.

Betty R. Clise

## Chicken Cutlets.

$2\frac{1}{2}$ tbs. melted butter	1 cup diced chicken
$\frac{1}{3}$ cup flour	salt, pepper.
$\frac{2}{3}$ cup milk	onion salt
$\frac{1}{3}$ cup chicken stock	celery salt

Blend and cook first four ingredients as in making white sauce. When smooth and thick add chicken and seasonings. Place mixture in deep buttered plate. When cool and firm cut in portions for serving, roll each in bread crumbs, dip in beaten egg, again in crumbs. Place in wire basket fry in deep fat until golden brown. Remove to brown paper, keep hot until served

Lobster, shrimp and crab meat cutlets are made in like manner using all milk as basic liquid, and nutmeg, salt, pepper as seasonings.

Charlotte Nicolet ---- Dorothy Matthews

## Chicken Mousse.

1 tble. gelatine dissolved  
in  $\frac{1}{4}$  cup cold chicken stock.  
Add  $\frac{3}{4}$  cup of hot stock  
highly seasoned. Strain  
and when it begins to thicken  
beat with egg beater until  
frothy. Add 1 cup chicken,  
diced. 1 cup heavy cream  
whipped stiff. Salt and  
pepper to taste. Put in in-  
dividual moulds or one  
large one and slice.  
Serve on lettuce leaf with  
mayonnaise. This will serve  
ten. A five pound chicken  
will make four cups of meat  
and serve forty. Chopped  
celery in salad dressing  
is an addition. Mrs. C. G. Davis

## Crab meat Mornay.

Melt quarter of a pound of butter.

Add half cup of flour.

Cook in double boiler.

Add one pint of milk and cream.

Heated. Half cup Sherry.

Cook until very smooth.

Add Two pounds Crab meat, one  
green pepper diced very fine  
and pimento diced very fine  
Serve in pattie shells or on  
toast.



Mrs. F. A. Cantwell

## Creole Chicken



Fry well floured pieces of chicken in deep fat until golden brown. Lay on platter and keep hot.

Into skillet of fryings put:

1 can tomatoes

1 large onion, chopped

Stalks of celery

Green pepper if desired

Add: 1 cup boiling water

1 tsp. sugar

1 tbsp. Worcestershire Sauce

Salt and pepper to taste.

When cooking well lay chicken back in. Cover partially and let simmer for over an hour. If large chicken, cook longer. Thicken gravy after chicken is removed. Serve with rice.

## Chicken Spagetti

Use gravy and all chicken that is left from Creole Chicken. Add mushrooms and heat. Cook Italian spaghetti in salted water. Serve with sauce and parmesan cheese.

Charlotte Thrall Jones

## Roast Partridge & Pheasant

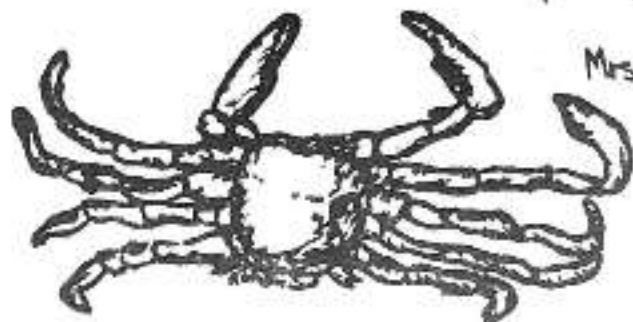
Prepare bird same as chicken for roasting, soak overnight in water to which one lbs. of soda has been added. In the morning make bread dressing same as for chicken, stuff, wrap strips of bacon around the bird; take sheet of paper large enough to wrap bird in, grease inside of paper with Crisco, place bird in center of paper on greased side, wrap bird & tie, place in 350° oven & bake. Small bird bakes in one hour, larger bird in one & one half hours. Serve with bread sauce.

*M. Alexander*

## Devilled Crabs

1 can crab meat	1 tsp. salt
1 cup bread crumbs	pinch of cayenne pepper
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ cup melted butter
pinch of mustard	yolks of 2 hard boiled eggs rubbed thru strainer

Mix well. Fill timbales or small dishes with mixture. Sift bread crumbs lightly on top. Dot with butter. Brown quickly in hot oven.



*Mrs. Mary Martin Bolster*

Hungarian Chicken Paprika  
1 Broiler (2 lbs) Salt to taste  
2 Onions  $\frac{1}{2}$  cup water  
 $\frac{1}{2}$  Pt. smt cream 1 clove garlic  
2 Tablespoons olive oil.  
2 Tablespoons flour  
2 Tomatoes quartered.  
1 Tablespoon Paprika.

Cut chicken in quarters. Let stand - salted - fifty minutes. Cook onions in olive oil until yellow. Remove from heat. add water with garlic finely minced - tomatoes - and cover. Cook low heat one hour. Thicken cream with flour. Bring to boiling point. Pour over chicken and serve with rice.

Alex Wood from Brantiere



Lobster Newburgh  
"Delmonico"

- 2 Boiled Lobsters  
1 Pt Cream  
 $\frac{1}{2}$  Trublar Sherry Wine  
4 Eggs (yolks only)  
1 Tea Spoonful Flour  
1 Table " " butter  
1 little salt, & cayenne pepper.
- 

Cut Lobsters into small  
pieces, and put into  
Sauce Pan,  
Pour on Wine, Pepper  
and salt.

Put the flour into the  
butter, beat the eggs  
and mix with the cream  
Put altogether into the  
Sauce Pan, and let it  
come to a boil.

---

Given 20 years ago by Mr  
Delmonico to a patron  
asking the gentleman to  
name it. "I came from  
"Newburgh" he responded  
(Mrs) William Hugh Dunn

# lobster Thermidore

Place two ounces butter in Chaffin<sup>for four.</sup>  
dish or pan. Add meat of two  
boiled lobsters, cut in inch pieces  
Six mushrooms.

Add half cup Sherry, and one-  
fourth cup water.

Beat cup full cream with five  
yolks of eggs.

Add your lobster.



Cook for three minutes but  
not boil.

Fill shells with ingredients.

Sprinkle with Parmesan Cheese.

Brown under broiler and serve  
Very hot.

Mrs. F. A. Santwell.

## Roast Venison



Trim an eight to ten pound hamish, to a good shape, and rub with salt pork; place in a roasting pan, in hot oven, basting every ten minutes, with Claret, for one hour. Then reduce heat cover and cook another hour.

Serve with currant or wild plum jelly and corn gravy, made from drippings in the pan, adding flour, pepper and stock.

Cecilia Ashley.

# Salmon Sandwich

## DeLuxe

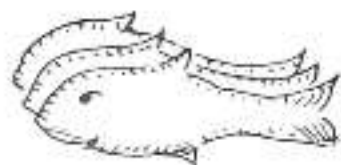
Remove bones and flake one small can of salmon.

Mix with two tablespoons of horseradish, one tablespoon lemon juice, four tablespoons Kraft Mayonnaise - seasonings.

Spread generously between bread slices (crusts trimmed). Spread outsides of each sandwich with butter, toast on both sides until brown.

For a smooth rich sauce, simply melt one package of "Creamed Old English Cheese" in top of double boiler, stir in half cup of milk.

Pour over each sandwich and serve.



Ann E. Manson

## Salmon Loaf

- 1 tall can red salmon
- $\frac{1}{2}$  c. fine bread crumbs
- yolks of 3 eggs well beaten
- 4 ~~tblsp~~ melted butter
- $\frac{1}{2}$  ~~tblsp~~ salt
- 1 ~~tblsp~~ poultry seasoning
- 1 ~~tblsp~~ chopped parsley
- whites of 3 eggs well beaten
- 1 cup milk

Mix in the order given  
and steam in a mould  
for one hour.

Mrs. J. R. Pike

## Scalloped Oysters.

1 pt. oysters, 1 cup milk  
1 egg,  $\frac{1}{2}$  cup melted butter  
 $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. pepper.  
10 Cross Crackers.

Roll crackers fine. Beat egg, add milk. With fork, mix oysters, crackers and melted butter. Add beaten egg and milk gradually. Add seasoning. Bake in buttered Pyrex dish forty minutes. Temp. 400°.



Christine B. Wright.

## shrimp casserole.

Fry in olive oil (or butter)



2 onions

1 green pepper



Add 1 large can Tomatoes



1 pound (or can) shrimp



Season well with salt, pepper,  
celery salt & chili powder

Add 1 cup spaghetti-sauce

serve in casserole.

Grand to make Saturday, ready  
for Sunday supper!

Mrs. D.C. Dunaway.







## HOW TO COOK A TURKEY

Select a young turkey which has firm yellow flesh and a flexible breast bone, allowing 8 to 12 lbs. for an average family. Remove pin feathers and wash inside and out. Most turkeys are improved with steaming, and this may be done the day before serving, if desired. To steam, place on rack in roaster with a little water in bottom, cover, and place

over low fire. Steam until flesh can be pricked with fork. Remove from fire, stuff with dressing, and truss. Opening may be covered with the gizzard or an end slice of bread, and held in place with toothpicks. Return to roaster, rub with salt and pepper, and place thin slices of salt pork over bird to insure juicy meat. Cover and bake in moderate oven 2 to 4 hours, depending on size of turkey. Remove cover last half hour. Remove from roaster, make brown gravy of stock, or giblet gravy, as preferred.

Dressing:

8 to 10 cups ground stale bread  
or toast crumbs.

3 medium onions - minced

2 tbsp. ground sage (more if  
desired)

salt and pepper to taste.

Moisten with warm water. (Stock from steaming may be used.)

Mrs. B. H. Bullock

## How to prepare Wild Duck

Soak in weak Soda Water for one hour. Parboil thirty minutes. Take out and dry thoroughly. Fill with sage dressing and rub with butter, sprinkle with flour and seasoning.

Bake in moderate oven until tender. very good.

### Native Duck

Prepare as for wild Duck omitting the soaking in Soda Water



Mrs Charles H Harrington





## Wild Ducks

Stuff birds with a few slices of raw apples, onions or carrots. Place in a deep covered dish. Put two or three slices of salt pork over breasts, also on bottom of dish. Sprinkle well with black pepper. Pour wine-glass of water in dish. Put cover on. Place in oven for  $\frac{1}{2}$  an hour. Then remove cover and let birds brown on top...

Barbara C. Bowker



## Tuna Noodles

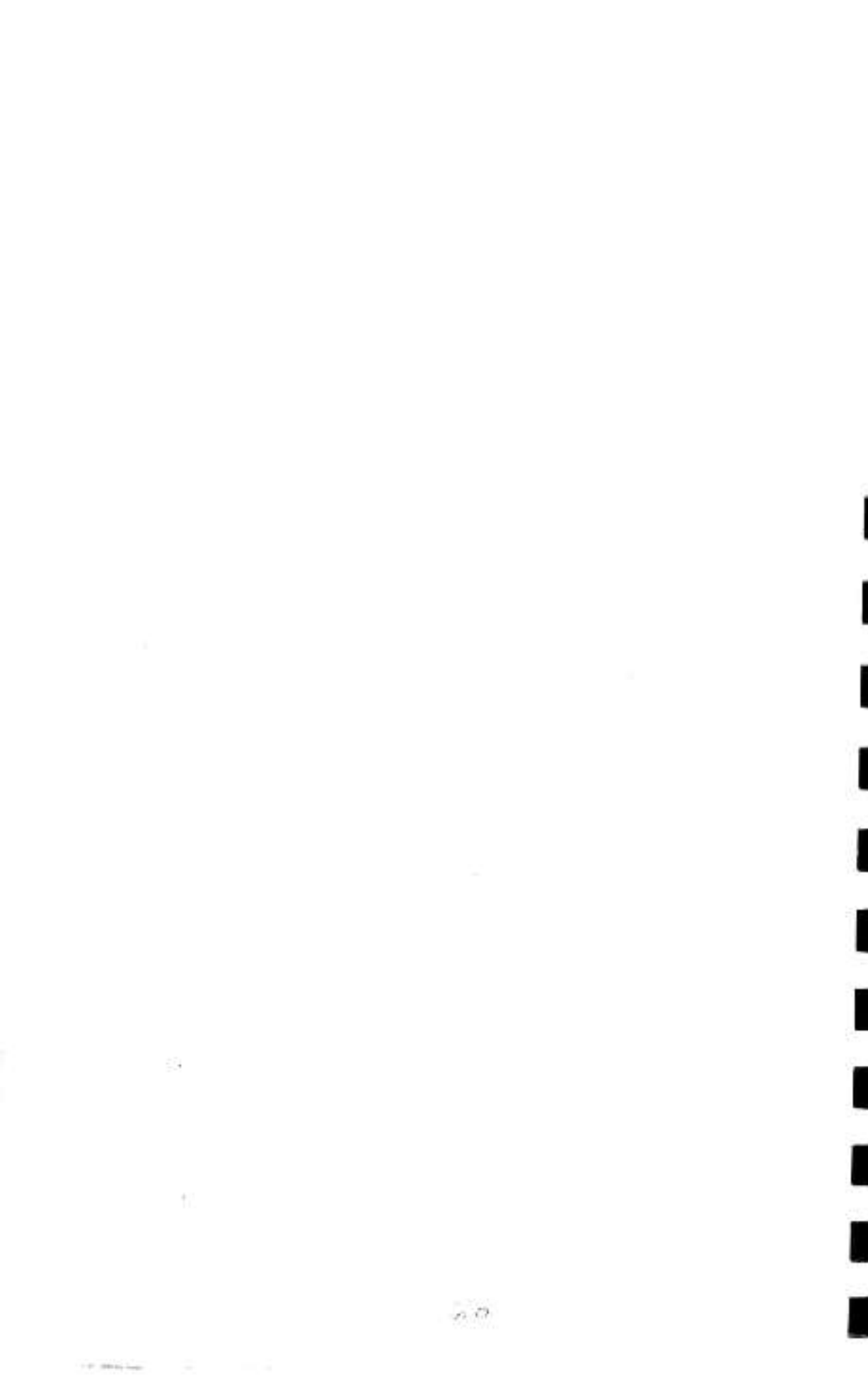
- 1 package wide noodles
- 1 6oz. can white Tuna Fish
- 1 small can Mushrooms
- 3 hard boiled eggs (chopped)
- 1 package Kraft Pimiento Cheese
- 3 tablespoons of butter
- 3 " " " flour
- $1\frac{1}{2}$  cups of milk. Salt

Cook noodles in salted water, drain & add Tuna fish, mushrooms & eggs.

Make white sauce of flour, butter & milk. When nearly cooked add cheese & when melted pour over noodles. Cover with potatoe chips (crushed) & bake in moderate oven

Bessie E. Gurney





# CHEESE EGGS





## Baked Bean Rarebit

- 1 cup grated cheese
- 1 cup milk
- 1 cup baked beans
- 1 Tbs butter
- 1 egg slightly beaten
- A little salt & prepared mustard



Cook the left-over baked beans first in a little hot water to soften, then mash them. Melt butter in a double boiler, add cheese, then seasoning & milk gradually until perfectly smooth. Add mashed beans & slightly beaten egg. Serve at once on brown bread, toast & saltines.

Margaret Ross Ferguson

## Cheese Fondue

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 5 eggs                               | $\frac{3}{4}$ tsp. salt           |
| $1\frac{7}{8}$ cup soft bread crumbs | $\frac{1}{4}$ tsp. dry mustard    |
| $1\frac{1}{2}$ cups milk             | $\frac{3}{4}$ Lb. American cheese |
|                                      | grated                            |
|                                      | minced green pepper, if desired   |

Separate eggs Beat yolks slightly & add bread crumbs, milk, salt, mustard & grated cheese. Last fold in egg whites beaten stiff. Turn into greased uncovered baking dish & bake at  $350^{\circ}$  for about 1 hr. Serves 6.

Mrs. C. P. Gordon London



### Blushing Bunny

One package Chateau cheese

$\frac{1}{2}$  can Tomato soup



Place diced cheese in top of double boiler. Let cook for ten minutes. Add the soup & stir until mixture is smooth. Serve on buttered toast immediately. Serves 4.

Bernice C. Maurice

### ~ Ham Toast ~

1 cupful of cold boiled ham,  
chopped fine

Yolk of one egg 1 cupful of cream  
Salt and pepper to taste

Scald cream, add beaten yolk, stir until it thickens. Add the ham and, when heated, season and serve on toast

Mrs. Charles Landon

## Cheese Dish

Butter three slices of white bread and cut into one inch squares. Put these in layers in a buttered baking dish alternately with the package of Chateau cheese cut into small pieces. Beat two eggs, add three cups of milk, three fourths of a teaspoon of salt and a dash of pepper. Pour this mixture over the bread and cheese and bake one hour at 350°.

Dorothea Pond.

# Cheese + Fish - Supper dish.

- - -

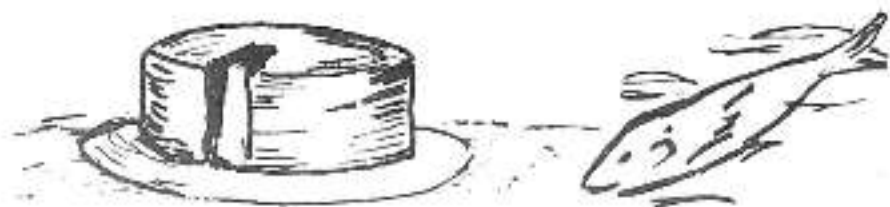
1 cup flaked fish (any white fish - left from dinner will do)

1 cup American Cheese

1 " White Sauce

Mix together, dot with small pieces of cheese -  
Bake about 35 minutes -  
Serve with salad -

Miss M. L. Davis.



## Cheese, Olives and Rice

Wash and cook  $\frac{1}{2}$  cup of rice.

Melt  $\frac{1}{2}$  lb. of strong cheese or 1 lb. of mild cheese in 1 cup of milk.

Add 1 beaten egg, season with salt and pepper and fold in rice.

Put a layer of the mixture in a baking dish, over this put a layer of sliced stuffed olives - alternate the layers of mixture and olives and cover with buttered crumbs and bake. Use a cup of olives.



Mrs. E. S. Pike



## Convent Pie

### Ingredients



- 1 Cup Macaroni salted and boiled
- 1 " milk scalded and poured over
- 1 " of soft bread crumbs
- 1 ounce of butter
- 1 Chopped Red Pepper
- 1 " Green "
- 1 tablespoon of chopped Parsley
- $\frac{1}{2}$  cup grated cheese
- 3 Eggs beaten - salt.

### Combine

All ingredients - bake 30 minutes in moderate oven in individual molds set in water.

Serve with Cream Chicken and Mushrooms.

Mrs. Fred A. Field Jr.

## Cream Sauce Omelet

Make cream sauce

2 Tablespoons butter

4 Tablespoons flour

salt

1 cup milk

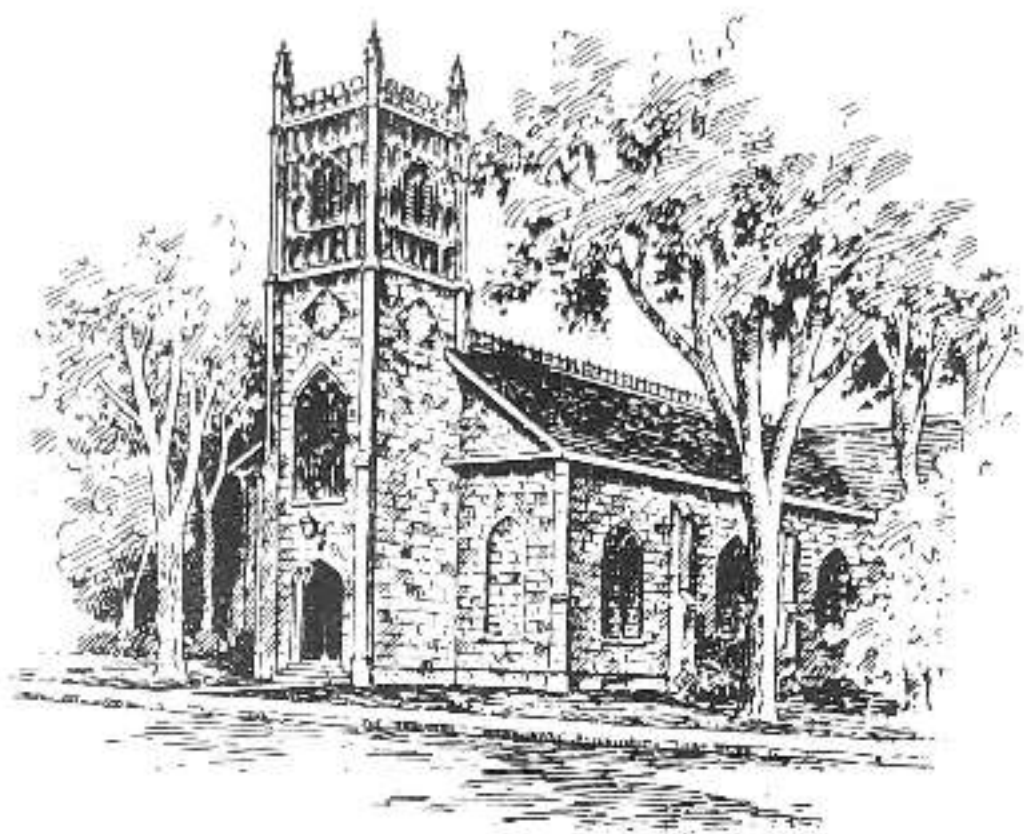


Beat 4 eggs, yolks and whites separated and add to sauce after it has cooled, folding in whites last.

Pour into buttered pan and cook very slowly, when it begins to bubble turn and cook on other side

Mrs. Frank Howard





ST. PAUL'S EPISCOPAL CHURCH  
BURLINGTON

THE FIRST BISHOP OF VERMONT,  
THE RT. REV. JOHN HENRY HOPKINS, D.D.  
CONSECRATED THIS CHURCH  
NOVEMBER 25, 1832

## Luncheon Sandwiches.

Use 3 slices of bread for each sandwich. 1 Package Kraft American Cheese.

2 Packages Cream Cheese.

2 hard boiled eggs chopped.

1 Pimento chopped.

12 stuffed olives small onion

Mix to a paste Kraft cheese with a small amount of salad dressing. Then add olives, eggs, and onion.

Spread the two bottom slices of the sandwiches with this mixture.

Mix pimento with cream cheese and spread on top and sides of sandwich.

Cut a small round from the top slice. fill cavity with Crab meat or lobster salad.

Serve on lettuce with sweet pickle and olives. Serves four.

E. L. G.

Macaroni and Cheese.  
Cook two cups elbow  
macaroni, in boiling,  
salted, water, drain - rinse.  
In double boiler, make  
White Sauce, using two  
cups milk, one table spoon  
flour, one table spoon butter,  
one tea spoon salt, when  
cooked add one cup cut up  
cheese, cook until melted.  
When cool, beat in one egg.  
Put macaroni in buttered  
casserole. pour sauce over  
sprinkle with paprika.  
bake in Moderate oven  
about three quarters of an  
hour. serves four.

Mrs. J. O. Beckwith

# Rice Omelet

1 cup boiled rice (cook it in milk)

3 eggs

3 tbs. milk

$\frac{1}{8}$  tsp. salt



Beat yolks thoroughly, add rice, then add milk and salt. Beat whites stiff and fold in lightly. Put in hot buttered frying pan and cook until set, lifting up with spatula occasionally until moisture is taken up. Set in hot oven for five or six minutes until omelet rises. Take out and fold over. Pour cheese sauce over omelet.

Elisabeth H. Sears

## Tomato Rarebit.

- 1 tablespoon of butter
- 1 pint of tomatoes (a #2 can)
- 1 small onion finely chopped
- $\frac{3}{4}$  pound of cheese cut up in  
small pieces
- 2 eggs beaten up
- salt and pepper
- thickening



Melt butter in double boiler.  
Add tomatoes, onion, salt and  
pepper and cook 20 minutes.  
Add cheese and when melted  
stir in eggs. Thicken with flour  
and water and serve on saltines.

Virginia Pierce Smith

## Welsh Rarebit

1 lb New Cheese 1 Spoon Celery salt  
1 Tea Spoon Mustard 1 Salt Spoon Lemon Juice  
1 Tea Spoon Worcester's Sauce  
Butter Size of an Egg.

1 Cup of Beer. 2 Eggs

Place butter in chafing dish or double boiler. Melt butter, add beer.

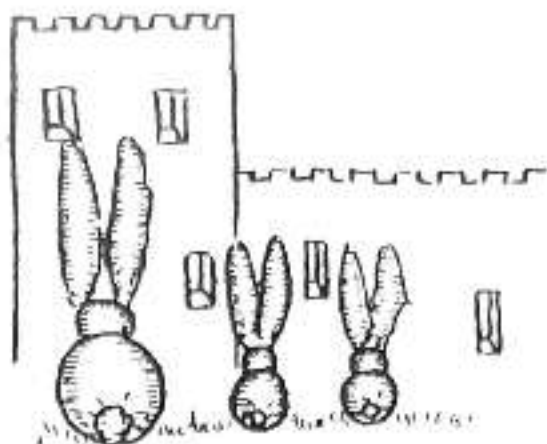
When beer is very hot, add cheese in very small pieces. Melt cheese without stirring.

Place in two bowls 2 egg yolks and two egg whites. Beat well.

Mix Mustard, Celery salt, Lemon Juice and Worcester's Sauce.

Dip out from chafing dish some of hot cheese, well melted and put with these ingredients. Stir well and pour back into cheese mixture in chafing dish. Stir again, place on hot toast, sprinkle well with paprika.

From Frank Deussen White



### Welsh Rarebit

1 table spoon butter  
 $\frac{1}{2}$  lb soft mild cheese  
cut in small pieces  
 $\frac{1}{4}$  teas salt  $\frac{1}{4}$  teas mustard  
few grains cayenne  
1 teds spoon corn starch  
1 egg - 1 cup of ale

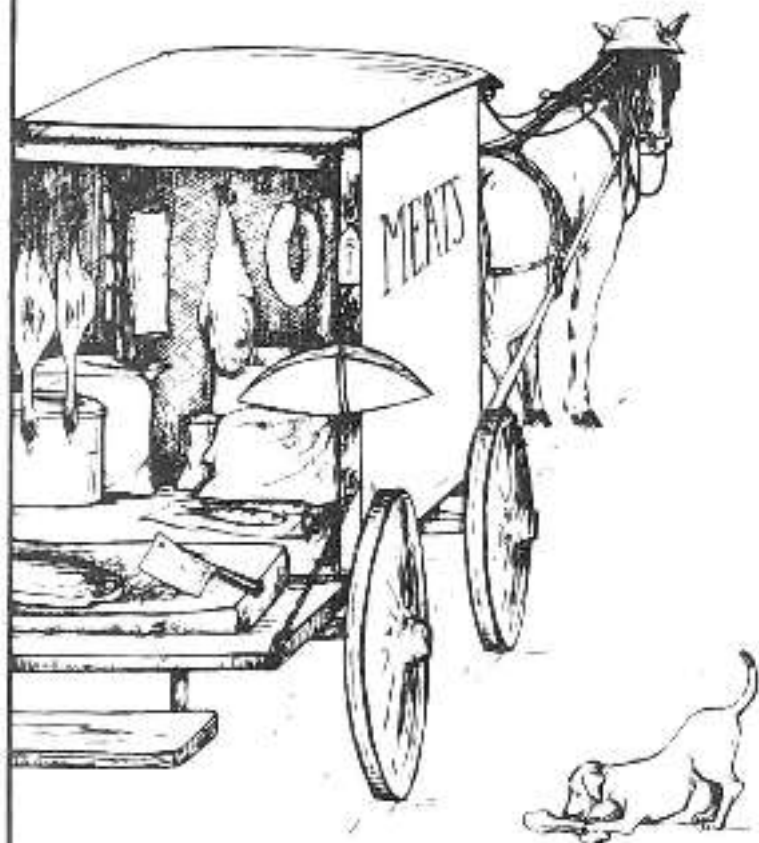
Put butter in chafing dish  
when melted add cheese and  
seasoning  
when cheese has melted add  
gradually 1 cup of ale stirring  
constantly, add 1 teas corn  
starch mixed with little water  
then add 1 egg slightly  
beaten, cook only till  
smooth and of a creamy  
consistency.

Anna Stearns





# MEATS



## Beetsteak $\frac{3}{4}$ Kidney Pie

1½ lbs. round steak

3 lamb kidneys

2 Tbs. butter

2 Tbs. flour

$\frac{1}{8}$  tsp. pepper

1½ cups boiling water

2 sliced onions

1½ Tbs. Worcestershire Sauce

$\frac{1}{2}$  tsp. salt

Remove excess fat & cut beef into cubes. Soak kidneys & skin them; cut into cubes smaller than the steak. In this fat fry onions until golden brown. Then add part of butter, steak & kidneys, & turn over until well browned & seared. Place all in stewing pan; add water & fat from frying pan; strain, and add seasonings. Pour this over meat in stewing pan, close tightly, & simmer until meat is very tender. When cooled, strain off remaining liquid adding to it butter & flour mixed to make gravy. Cool meat & put into deep dish with rim. Place egg cup & tea cup in center. Pour over meat most of gravy. serve remainder [little less than half] with pie. Place over top thinly rolled rich pastry. Press edges firmly & slit center to allow escape of steam. Bake 450° F. for 20 minutes.

Muriel F. Turnbull.



## Beef Ragout Deluxe

Cut 3 lbs. of perfectly lean rib or brisket beef in serving pieces and braise in 3 tbs. of butter. [No other fat will do, as the butter imparts a delicious flavor.]

Take meat out and add 3 tbs. of flour to the butter; add sufficient hot water to make quite a thick sauce. Then add:

2 tbs. vinegar

2 tbs. Worcestershire sauce

teaspoon Kitchen Bouquet

3 or 4 whole cloves

2 bay leaves and simmer

slowly until the meat is partly done. Add 6 or 8 onions and 6 small carrots which have been parboiled in clear water for 5 minutes. Pepper and salt to taste, and let simmer one hour, or until the vegetables are nearly done. Then add  $\frac{1}{2}$  pound small mushrooms and 6 sour pickles, and cook  $\frac{1}{2}$  hour longer.

Mrs. C. A. Metzger

## BAKED TONGUE and MUSHROOMS

1 pound cut boiled tongue

1 pound mushrooms

$\frac{1}{4}$  cup butter

4 teaspoons flour

2 cups boiling water

2 bouillon cubes

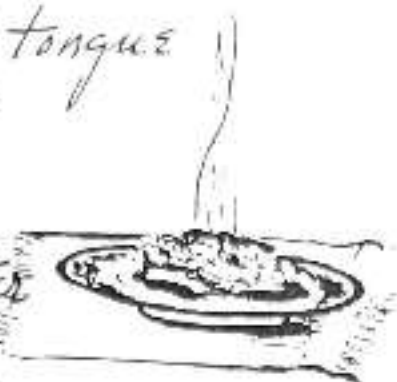
3 anchovies, boned

1 teaspoon minced onion

1 tablespoon lemon juice

1 teaspoon salt

$\frac{1}{8}$  teaspoon pepper



Cut tongue in  $\frac{1}{2}$  inch slices, removing skin and cartilage. Peel and slice mushrooms and allow to stand 10 minutes in cold water to which a little vinegar has been added. Place tongue in greased casserole, cover with drained mushrooms and dot with 2 tablespoons of the butter. Brown flour, blend in remaining butter and gradually add water and bouillon cubes. Pound anchovies and onion to a paste and add, stirring until thick. Add seasonings. Turn into casserole and bake in a hot oven (400°) about 25 minutes.

MARGARET N. PIERCE

## - Ham Loaf -

2 lbs. ham,  $2\frac{1}{2}$  lbs. fresh pork, 1 tsp. salt (ground together), 2 cups bread crumbs (old bread) soaked in 1 cup milk, 2 eggs.

1 cup brown sugar } Heat and pour  
1 large tbs. mustard } over loaf in  
1 cup weak vinegar } roasting pan.

Cover and Bake  $2\frac{1}{2}$  hours in moderate oven. Baste often. Pin slices of pineapple with tooth picks on loaf for last 20 minutes of baking. Serves 12 and is good hot or cold.

Sauce —  $\frac{1}{2}$  ts. salt, 2 tbs. mustard, 2 tbs. flour,  $\frac{1}{2}$  cup vinegar. Mix in double boiler and add yolks of 2 eggs and 1 pt. milk. As it thickens, add  $\frac{1}{3}$  cup vinegar and cook till thick. Cool and add little whipped cream.

Anna M. Brown.

## - Baked Ham with Pineapple -

Bake a 10 or 12 pound at  $325^{\circ}$  - 25 min. for each pound. One half hour before serving, remove ham from oven, skin, score, rub in brown sugar, place pineapple slices on ham, securing with cloves, pour pineapple juice over all. Bake  $\frac{1}{2}$  hr. longer (or till brown).

Medred I. Harmon Taylor.

## Boiled Ham

Boil a 12 lb. Mc Kenzie Ham  
4 hours. Let cool in  
water. Remove skin -  
Score on fat side. Stick  
whole cloves in each  
square -

Mix 1 cup brown  
sugar, 2 tablespoons  
mustard together & rub  
with some of the liquid  
from ham until a paste.  
Put this on ham - Bake 1  
hour in 350° oven

Bessie E. Gurney



## = Creole Meat Loaf =

3 lbs. vegetable fat	1/4 tsp. pepper
1 small onion, minced	1/2 cup fresh bread crumbs
1/2 green pepper, "	1/2 " milk
1 1/2 lbs. chopped raw beef	1/2 " tomato catsup
1 tsp. salt	

Melt the fat; put in the onion and green pepper and pan-fry 2 min. Add to the beef and season with salt and pepper. Soak bread crumbs in milk, add to meat and mix till thoroughly blended. Form into a loaf; place in shallow oiled pan. Bake in moderate oven - 375° - for 1 hr., basting every 15 min. with catsup diluted with equal amount of hot water.

*Esther L. Weber.*

## = Veal in Sour Cream =

2 lbs. veal cutlets, cut in cubes - Dash of paprika	
Butter to brown	- 1 cup sour cream
2 tbs. flour	- 1/2 lb. fresh mushrooms
1/2 tsp. salt	- 1 tbs. minced onion

Brown veal in butter and place in a casserole. Cover tightly. Add 3 tbs. water to frying pan, blend in flour, stir till smooth. Slowly add sour cream, stirring constantly. When thick, add seasonings and mushrooms which have been fried gently in butter. Pour over veal, bake in very slow oven - *Mrs. Jerome Rousseau.*  
one hour -

-Ham Loaf, with Mustard Sauce-

1 cup bread crumbs

1 can tomato soup

3 eggs

paprika

1 small onion, chopped

1  $\frac{1}{2}$  lb. ham, chopped

$\frac{3}{4}$  lb. pork, chopped

Mix well and bake in  
a moderate oven for 1 hour.

Sauce -

$\frac{1}{4}$  pint cream, whipped

2 Tablespoons prepared  
mustard

2 Tablespoons mayonnaise



Mrs. Alice E. Moore-

## Ham Souffle.

Make a Cream Sauce of

1 Cup Milk

1 teaspoon butter

1/4 teaspoon flour

Salt & Pepper.

When nearly done add well beaten

Yolks of

2 eggs.

Stir into sauce

2 cups of minced ham &

fold in the stiffly beaten  
whites of eggs -

Bake in buttered dish

1/2 hour -



Jessie F. Goodwin.

## Hamburg With Rice

- 1 lb. hamburger
- $\frac{1}{2}$  cup uncooked rice
- $\frac{1}{4}$  " chopped green pepper
- $\frac{1}{4}$  " " celery
- $\frac{1}{2}$  small chopped onion
- 1 egg.

In deep iron skillet put one can tomato soup and one can water. Mix above ingredients into balls and drop into tomato soup. Cover covered one hour over low fire.



## Italian Meat Balls and Sauce

Sauce: 3 lb. puree and 1 large can Italian tomatoes  
1 small onion 1 handful Italian grated cheese  
1 small can tomato paste loads of salt & pepper  
1/4 cup of sugar

Melt lard and brown onion. Add rest of ingredients. Let simmer, stirring frequently.

Add water, if sauce becomes too thick.

## Meat Balls

1 1/2 lbs. meat (veal, pork & beef ground)

Handful pignolia nuts (raw) 1 clove garlic

Handful of raisins (seedless) 4 eggs

Handful grated cheese

3 fairly thick slices of Italian bread, cut from the center of loaf. Tear into small pieces, omitting the crust. loads of salt & pepper.

Mix well - preferably with hands. Form into small balls. To fry meat balls, a little more than cover iron frying pan with olive oil.

Cut up onion and clove of garlic. Brown in oil and then remove.

Fry meat balls slowly until browned evenly, and firm enough to pierce with fork. As each meat ball is finished add to sauce & simmer all together from 2 to 3 hours. Stir frequently.

For better flavor allow meat balls to stand in sauce overnight.

W. J. Fred C. Marshall

## Meat Loaf

- 2 pounds ground beef with
- $1\frac{1}{4}$  pound salt-ground with it
- 2 small onions minced
- 2 cups soft bread crumbs
- 4 tablespoons chopped green pepper.
- 4 tablespoons horseradish
- 4 tablespoons Worcestershire sauce.
- 1 teaspoon dry mustard
- 2 well-beaten eggs
- $3\frac{1}{4}$  cup tomato ketchup

Mix all ingredients well except the ketchup. Form loaf and pack in greased bread tin. Pour the ketchup over loaf and bake 1 hour, at 375 deg. F.

Suzanne Cota.

## Meat Souffle

Cook together 2 tablespoons of butter and 2 tablespoons of flour until smooth, then stir in gradually 1 pint of hot milk and stir continually until smooth and creamy.

Then add  $\frac{1}{2}$  cup of stale bread crumbs and  $\frac{1}{2}$  of an onion chopped fine, and 1 pint of ground meat - cold beef, lamb or veal.

When all is thoroughly mixed season with salt and pepper, remove from stove and stir in the beaten yolks of 2 eggs. Pour all into a buttered baking dish, and then stir in lightly the stiffly beaten whites of 2 eggs. Bake about 1 hour.

Inya H. Provan

## Mock Chicken Loaf

1-lb veal- with bone } lean  
1-lb pork }

boil until very tender

put meat and 4 hard boiled eggs  
thru meat grinder

Then add

1 cup chopped celery

1 cup mayonnaise

1 tablespoon chopped pimento  
salt-

pepper

paprika

2 level tablespoons gelatine dissolved  
in little water

1 cup warm meat stock

Mix all together and put in  
mold in ice box day before  
using. Will serve 12 people.

Alice H. Goss.



Pork chops A Little Different

Evelyn H. Brady

2 tab melted butter or margarine

1 tab chili sauce

1 tab. Worcestershire sauce

1 tab catsup

1 tab. prepared mustard

1/2 teas. salt Dash cayenne

6 lean pork chops. Parsley.

7 large white potatoes.

Both home sauces, and cayenne.

Broil pork chops until seared on both sides, wash with sharp knife and place in baking pan.

Pour the sauces over chops, bake in hot oven of 400° for 40 minutes or until tender. Meanwhile cook and drain, wash and season potatoes.

Arrange potatoes in center of platter. Pork chops in pyramid around them.



## Rice & Pork Chops.

Place 3 chops in casserole - Salt  
& pepper - Sprinkle over 3 table<sup>s</sup>.  
raw rice -  $\frac{1}{2}$  onion sliced -  
Lay on 3 more chops &  $\frac{1}{2}$  onion -  
Add 1 green pepper chopped fine  
and over all pour 1 can of tomato.  
Bake  $1\frac{1}{2}$  hours.



Mrs. F. P. Lord.

Flora Rector

Baked Ham Steak  
(Southern Style)

Have the butcher cut a ham steak about one inch thick from the center of a Wilson Traders Made Ham (bone in). Rub steak on both sides with softened butter and place in baking pan. Spread over top a mixture made by creaming together one quarter cup of peanut butter and one quarter cup of finely ground seedless raisins. Stud steak with a few cloves and sprinkle fine bread crumbs over all. Pour one cup of rich milk in pan and bake in hot oven (400 degrees) fifteen minutes, basting at five minute intervals.

Flora Rector

## Real Loaf.

$2\frac{3}{4}$  lbs veal + lb salt pork  
ground together

2 cups soft bread crumbs

2 eggs 3 level teaspoons  
of salt  $\frac{1}{4}$  teaspoon pepper  
1 onion grated or finely  
chopped. juice of 1 lemon.

Beat eggs in bowl, add crumbs  
juice and seasoning.

Shape into loaf and roll in  
fine crumbs, put slices of salt  
pork on top. Bake at  $430^{\circ}$   
for 30 min, then at  $275^{\circ}$  for  
2 hrs.

Mrs George C Little

## Veal Loaf

2 lbs. veal steak-parboil <sup>and</sup> save liquid

1/4 lb. bacon

1 cup breadcrumbs

1 small jar pimentos

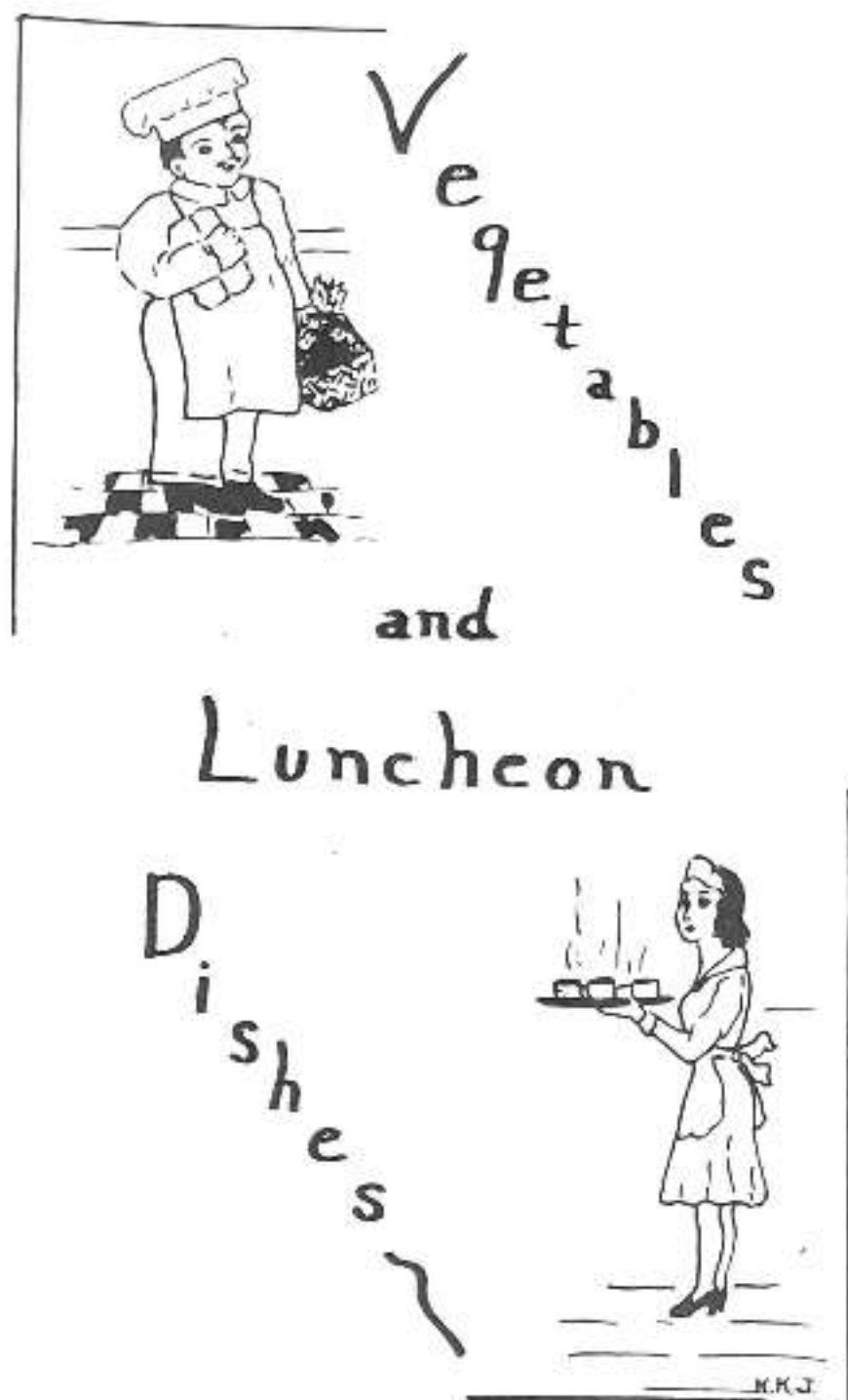
Parsley to season

Grind ingredients in food chopper. Add one egg beaten <sup>and</sup> small amount of salt.

Add enough of the liquid to moisten thoroughly. Put in tin. Bake slowly.

Louise P. Batcheller.







## Baked Apples & Onions

Ingredients:

tart apples  
onions

butter  
water

To enough tart apples to fill a medium sized glass baking dish, add two (2) medium onions.

Peel and slice apples.

Skin and slice onions and separate into rings.

Place one rather thick layer of apples in bottom of baking dish; on top place a thin layer of onions (rings); dot over with butter; salt and pepper; repeat layers as above until dish is filled. Cover top with buttered cracker meal or fine bread crumbs and bake in  $350^{\circ}$  oven for  $2\frac{1}{2}$  or 3 hours. (Add water from time to time, if necessary, while baking)

Mary Williams Webber



## Baked Au Gratin O'Brien Potatoes

1/4 cup chopped green pepper.

1/4 cup chopped pimiento

1/4 cup chopped onion

1/8 pound butter

3/4 tablespoon salt

1/8 teaspoon pepper

1/4 teaspoon paprika

1 pint milk

1 pound American cheese

2 quarts cooked diced potatoes



Cook pepper, pimiento and onion in butter 5 minutes. Add salt, paprika, pepper, milk and grated American cheese. When cheese is melted and well blended with other ingredients, add the diced potatoes. Pour into baking pan and bake about 30 minutes in a moderate oven, 350°.

Wally B. McPhee

### Baked Beans with maple Sugar

2 cups yellow eyed beans

1/2 lb. heavy bacon 2 tsp. salt

8 to 10 lbs. maple sugar 1 med. sliced onion

4 cups boiling water

Soak beans overnight. Drain, boil with 1/2 tsp soda to quart of water, simmer slowly until skins burst. Drain, add bacon and other ingredients. Cover bean pot and bake for 5 hours or more.

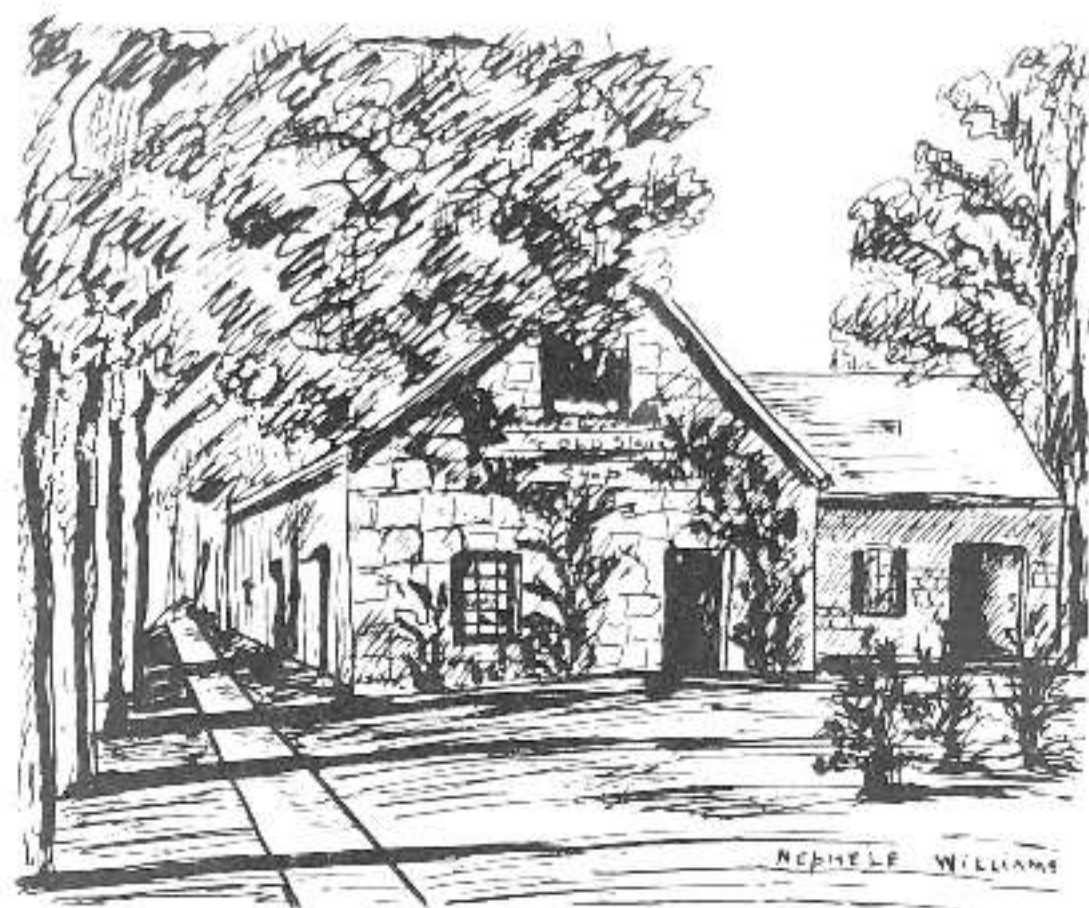
Mrs. Oliver D. Ward

### Lobster - au - gratin.

To 1 cup medium white sauce add 1 can cream of mushroom soup and 1 cup grated strong cheese. When smooth add 1 small bottle of olives, cut in pieces and 1 pimento cut in strips. Then add 1 can of lobster or equivalent of fresh lobster. Serve very hot on Holland Rusks. Garnish with pimento strips.

Hazel W. Royce.





## OLD STONE SHOP, WALLINGFORD

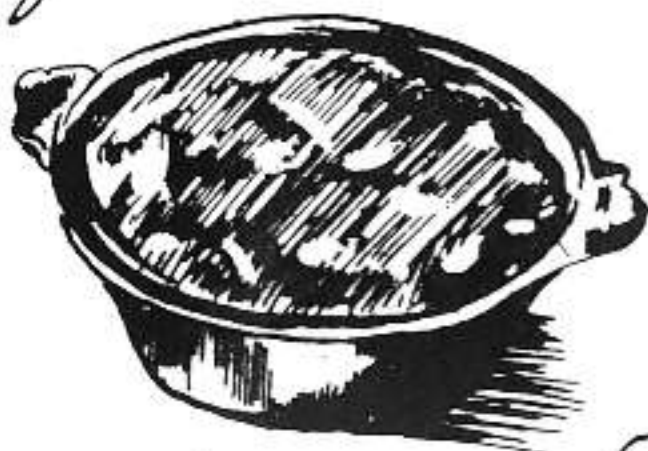
RELIC OF ANOTHER AGE,  
OF HAND-FORGED TOOLS;  
PARENT OF AN INDUSTRY WHOSE PRODUCTS,  
CROSSING ALL THE SEVEN SEAS,  
BUILT HOMES, AND NATIONS.  
AND NOW, A TEA SHOPPE!  
THE HAND THAT SHAPED THE YOE, NOW,  
IN A LATER GENERATION, LIFTS THE CUP.

## Baked Cabbage

Cut cabbage leaves in small pieces and boil in well salted water 20 minutes.

Drain and put in Casserole - mix well with medium cream sauce and cover with Corn Flakes.

Bake in medium oven about one half hour.



Madeleine Davis

## Baked Sweet Potatoes-

Mash and whip up  
2 cans of Sweet potatoes,  
adding milk, butter  
and salt as usual -  
Add to this 1 cup  
chopped pecan meats  
and 1 cup chopped  
dates - Stir all together  
and put in buttered  
baking dish - Place  
in oven to warm  
and brown before  
serving. This dish  
may be prepared several  
hours in advance of  
serving. Especially good  
with Baked Ham -  
Mrs. Wm Fisher Lewis

## Bombay Curry

One medium sized onion(sliced). Fry in one tbs. of butter. When half done add three cloves of garlic (minced) a piece of green ginger size of pecan nut (minced fine) a heaping tbs. of curry powder

Fry altogether, stirring constantly until it no longer clings to the frying pan, but can be rolled with the spoon into a ball. Be careful not to burn, but cook thoroughly. Skin and grate a cocoanut and put it with its milk into a quart of milk, adding the fried curry powder etc.

Let it boil gently for an hour or more. Strain and press through a wire strainer. Salt to taste. Thicken to consistency of thick cream with a little flour and water.

When ready to serve add chicken, shrimps or Tongue (previously cooked) and cook a few minutes.

Add 3 tbs. of rich cream. Serve hot with rice and the following condiments - in a curry set - : - grated cocoanut, chopped peanuts, chopped fried bacon, chopped boiled eggs, chutney, and chopped fried onions.

*As market Vegetable Hotel.*





## Chinese Chop Suey

- 1 cup rice (uncooked)
- 1 small can sprouts
- 2 cups onions (cut up)
- 1 large can noodles
- 1 green pepper (medium)
- 2 cups celery (cut up)
- 1 pound fresh pork - cubed
- 3 tb. fat

Cook meat in fat slowly until very well done; add onion, celery, green pepper, and cook for 45 minutes slowly in the juice strained from the can of sprouts with enough water to cover the vegetables. Cook 20 minutes; then add 3 Tb. Soy Sauce. Mix flour and water and add to thicken mixture slightly. Add sprouts and cook all  $\frac{1}{2}$  hour. Heat noodles in a separate dish. Serve chop Suey around noodles

Mrs. Stewart Ross



## Chow Mein

6 Large Onions - fried  
1 Bunch celery - diced  
1 lb lean pork -  
cubed and fried to a light brown  
1 can tomatoes —

Cook together 1 hour  
or more. Now add —  
1 can sub kum or 1 can  
bean sprouts —  
1 small can mushrooms —  
1 T soy sauce or A1 sauce  
and 1 T Brown sauce —  
salt - 1/2 t.

Cook 15 min. more. Serve  
over heated Chow Mein  
noodles.

Katherine King Johnson



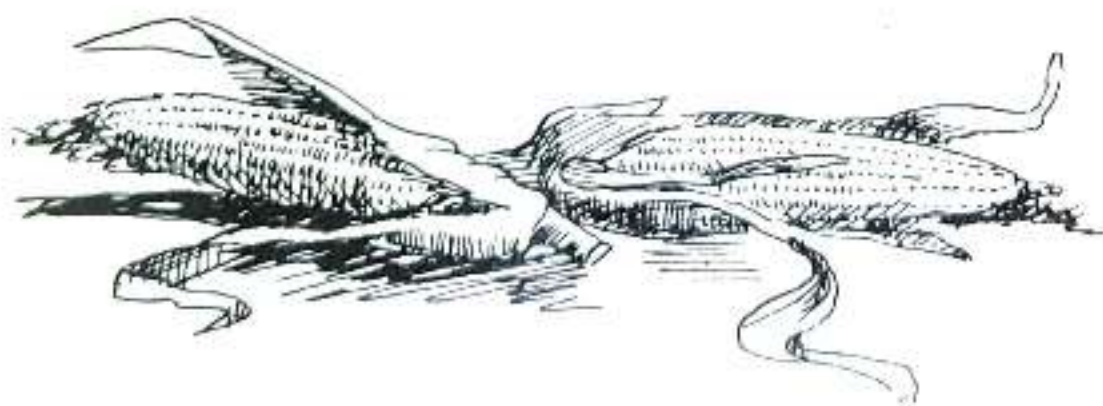
## Corn Fritters

Scrub & scrape four or  
five ears of uncooked  
corn.

Add 1 egg beaten light  
 $\frac{1}{4}$  teaspoon - salt.

Fry in butter - a  
- delicate brown &  
serve at once.

Beth Swinerton Gallison



## Corn Oysters

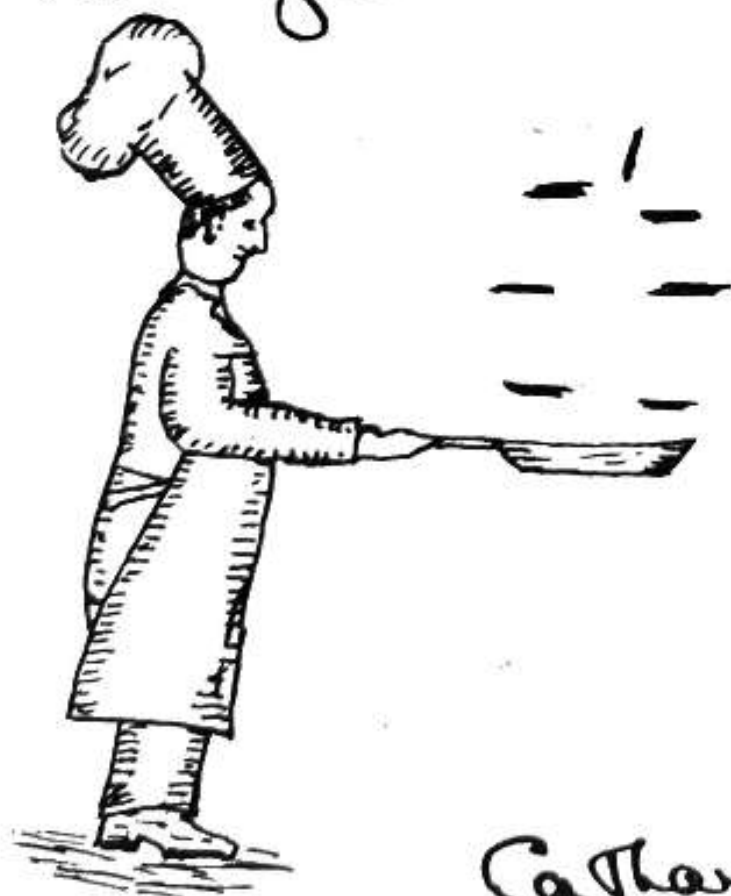
1 pt. fresh grated corn  
(about 8 ears)

2 tbf. flour

2 eggs separated

salt and pepper

Beat eggs well,  
and add the whites,  
last. Drop the batter  
in teaspoonfuls onto a  
hot greased griddle.



Catherine Pooler

## French fried Onions

For "onion lovers" figure on one good sized onion per person. Peel and slice into about  $\frac{1}{4}$ " slices. Soak in milk for at least  $\frac{1}{2}$  hour. Put flour into brown paper bag, adding onion rings a few at a time, shaking bag to coat rings with flour. Spread out on paper to dry. This may be done well ahead of cooking time. Fry in deep hot fat (about  $390^{\circ}$ ) until golden brown. Drain on absorbent paper, salt and serve immediately. Delicious with a thick, juicy steak!

Betty R. Cline

## ~ Chicken Livers and Mushrooms ~

3 or 4 chicken livers 1 onion cut fine

1 cup mushrooms diced  $\frac{1}{2}$  tsp. salt

$\frac{1}{8}$  tsp. paprika

$\frac{1}{2}$  cup soup stock

1 tbs. fat

Cut liver in small pieces, salt, pepper, dredge with flour.

Fry onion and mushrooms in fat.

Add liver and sear all sides.

Add soup stock - Boil up once.

Serve immediately on toast, if desired.

Alice S. Wolf.

## Spanish Rice

2 cups tomatoes 1 cup boiling water

6 tbs. raw rice 3 tbs. chopped onion

2 tbs. melted butter

$\frac{3}{4}$  cup grated cheese

$\frac{1}{2}$  chopped green pepper

Mix thoroughly. Bake slowly for about 2 hours. Stir often.

Margaret Hendee

## Spanish Rice.

6 Tbsp uncooked rice in  
1 C. boiling water - let stand.

1. Medium size onion }  
5 or 6 slices bacon } Fried together  
and cut up fine

Combine rice onion and bacon  
in Casserole - add

1 Can tomatoes (medium size)

Season with salt and pepper.

Bake 50 minutes to 1 hour  
in medium oven.

Mrs. C. H. Vaughan.





# Stuffed Eggplant-



- 1 egg plant
- 1 cup bread crumbs
- 1 well beaten egg
- 2 tbsp melted butter
- $\frac{1}{2}$  finely chopped onion
- Salt and pepper to taste

Boil eggplant in salted water 15 minutes. Cut in half and carefully remove pulp. Chop pulp and add bread crumbs. Fry onion in butter and add. Moisten mixture with stock or water, cook 5 min, add egg. Fill halves with mixture, cover bread crumbs. Bake 25 minutes in hot oven.

Hannie W. Dunn-

# Wild Rice and Mushrooms

- 1 Cup Wild rice
- 3 cups boiling salted water
- 1 lb. fresh or 1 can of Mushrooms
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- Salt and pepper to taste.

Cover rice with boiling water  
boil twenty minutes, adding  
more boiling water to keep rice  
covered with water while boiling.  
Rinse with cold water, keeping  
rice in colander over hot water.  
Steam until dry and fluffy.

Peel mushrooms, sauté in  
butter. Remove from pan  
add flour + butter rubbing  
to smooth paste. Then add  
milk to the flour and  
butter and cook until  
thick. Put in mushrooms  
and when hot pour in  
center of rice.

Helen Clarke Smith.





# BREAD





# Sticky Buns



Make bread dough of:

1 qt. milk  
2 lbs. sugar  
1 lb. shortening  
 $\frac{1}{2}$  yeast cakes  
salt  
flour to stiffen

Boil 1 package of raisins till soft, cool slightly and add to dough. (Add also 2 eggs, 1 lb. cinnamon, 2 lbs. sugar. Mix together, stirring well. let rise, roll and cut out with cutter. Put in pan, let rise again and bake. Make a syrup of 1 lb. sugar and  $\frac{1}{2}$  cup maple syrup or brown sugar syrup. Cook till it threads and brush over rolls.

*Mrs. Raymond B. Spencer*



## Apple Muffins

$\frac{1}{2}$  cup sugar  
1 egg, well beaten  
4 lbs. melted butter  
2 cups flour  
4 tsp. baking powder  
 $\frac{1}{2}$  tsp. salt  
1 cup milk  
1 cup chopped apple

Beat egg, add sugar and butter, then balance of ingredients. Sprinkle  $\frac{1}{2}$  tsp. cinnamon mixed with 2 lbs. sugar over top. Bake 20 min.

*A. B. Schuyver*

Banana all Bran Bread  
Cream together

1 cup sugar

$\frac{1}{8}$  lb butter (or  $\frac{1}{4}$  cup)

Then add 1 cup all bran  
now mix well.

1 egg! break right into  
mixture

1  $\frac{1}{2}$  cups flour

2 teas Baking powder

$\frac{1}{2}$  " Baking soda

$\frac{1}{2}$  " salt

Mix dry ingredients

together add alternately  
to first mixture with

1  $\frac{1}{2}$  cups mashed bananas  
and 2 tablespoons water

$\frac{1}{2}$  teaspoon Vanilla

If wanted add 1 cup  
broken nut meats

let stand in loaf pan

$\frac{1}{2}$  hour before baking

Bake 1 hour 350 deg.

Anna Stearns



## Blueberry Muffins

- $\frac{1}{4}$  cup sugar
- 2 tablespoons butter
- 4 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 scant cup milk
- 2 cups flour
- 1 cup berries



Mix and sift dry ingredients; work in butter with tips of fingers; add milk; add berries last and fold in gently so they will not break.

Bake in heated iron muffin tins, 25 minutes, at  $450^{\circ}$ .

Bird's eye Frosted berries may be used with equal success.

Elizabeth W. Clement

## French Salad Rolls

1 qt. flour

1 pt. milk

1 yeast cake

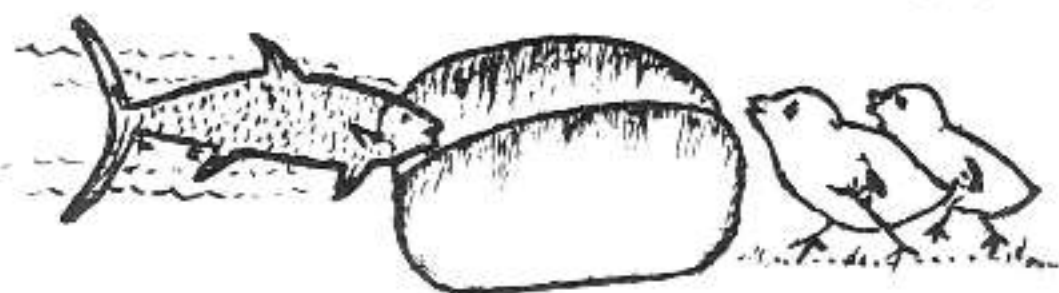
2 Tbs. butter

1 tsp. salt

2 Tbs. sugar

Mix flour, salt  $\frac{1}{2}$  sugar together, rub in shortening, add milk  $\frac{1}{2}$  yeast cake. Set to rise in a warm place. Knead, then roll and cut out with a biscuit cutter. Fold into "Parker House Roll" shape. Bake about 20 minutes. Break while warm  $\frac{1}{2}$  insert chicken, tuna, or crab meat salad.

— Ardath Garrett —



## Brown Bread

2 cups Graham flour

1 cup corn meal

1 Tbs. sugar

1 Tsp. salt

3 cups sour milk

2 Tsp. soda in milk

$\frac{1}{2}$  cup molasses

$\frac{1}{2}$  cup raisins, if desired

Steam three hours.



Mrs. Raymond Hughes



## Butter Corn Bread

2 Eggs

$\frac{1}{2}$  cup Sugar

1 cup Sweet Milk

1 cup Sour Milk

1 teaspoon Salt

1 teaspoon Soda

1 teaspoon baking Powder

$\frac{1}{2}$  cups Corn Meal

$\frac{1}{2}$  cup Flour

Pour mixture into Skillet  
containing 2 tablespoons  
melted butter. Then Pour into  
the middle without stirring  
another cup of Sweet Milk.  
Bake in moderate oven about  
 $\frac{1}{2}$  hour.

Helen W. Tuttle.

## Corn Cake

"Two cups Indian meal, one cup wheat,  
One cup sour milk, one cup sweet;  
One good egg that you will beat;  
Half a cup of molasses, too,  
Half a cup of sugar add thereto,  
With one spoon of butter new.  
Salt and soda each a spoon,  
Mix it quickly and bake it soon.  
Then you'll have corn bread complete,  
Best of all corn bread you meet.  
It will make your boy's eyes shine  
If he's like that boy of mine.  
If you have a dozen boys  
To increase your household joys,  
Double then this rule I would  
And you'll have two corncakes good.  
And when you've nothing nice for tea  
This the very thing will be.  
All the men that I have seen  
Say it is of all cakes queen.  
Only Tyndall can explain  
The links between corn bread and brain.  
Get a husband what he likes  
And save a hundred household strikes"

1904

Ada F. Freeman, Lake Bomoseen



## Date Bread

1 cup dates	$1\frac{1}{2}$ cups flour
$1\frac{1}{2}$ cups boiling water	2 teaspoons soda
1 cup Maltex Cereal, uncooked	1 teaspoon salt
$\frac{3}{4}$ cup sugar	1 tablespoon
1 beaten egg	melted butter

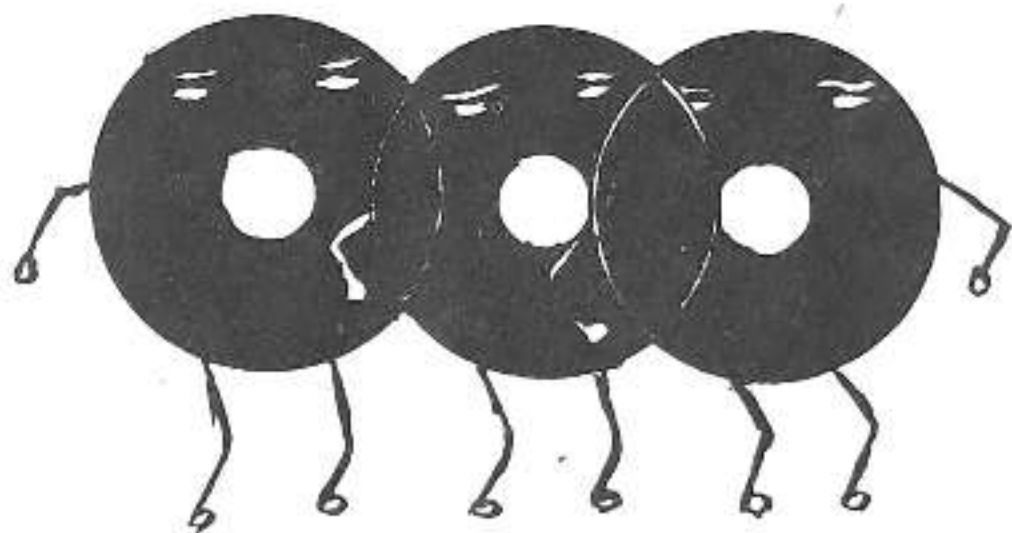
Pour boiling water over chopped dates and Maltex Cereal and let stand 20 minutes. Add sugar, egg, flour mixed and sifted with soda and salt, and butter. Beat well, place in greased bread tin and bake 45-50 minutes in moderate oven.

Mary Pearl



# Donutnuts

1 egg  
1 cup Sugar  
1 cup Sour milk  
2 tbs. shortening  
4 cups Flour (Sifted)  
1 1/2 teas. soda  
2 teas. cream tartar.  
Mixing - Pat.  
Mrs E. L. Gillette



## Raised Doughnuts

2 cups sweet milk (scalded & cooled)

$\frac{1}{2}$  cup butter (a land and butter)

$\frac{1}{2}$  cup sugar

$\frac{1}{2}$  yeast cake

3 eggs

1 teaspoon salt



Mix at night rather soft  
using flour as for raised  
biscuit. Mold slightly on  
floured board. Return to  
greased mixing bowl. In the  
morning roll out, cut in  
strips and twist into old  
fashioned shapes - or use a  
common cutter.

Let rise very light and fry.

Mrs. J. A. Mateman - Burlington

## Doughnuts

- 2 eggs well beaten
- 1 cup sugar
- 1 cup milk
- 2 tbsp. melted butter
- 2 tbsp. cream tartar
- 1 tbsp. soda
- 1 tbsp. salt
- $\frac{1}{2}$  tbsp. nutmeg
- $\frac{1}{2}$  tbsp. vanilla
- pinch of ginger
- $3 \frac{3}{4}$  cups flour

Marie M. Spaulding





### Graham Bread

2 cups graham flour

1 cup white flour

$\frac{1}{2}$  cup sugar

pinch of salt

1 tsp. soda

2 cups sour milk

$\frac{1}{2}$  cup molasses

Mix all dry ingredients, then add sour milk & molasses. Bake  $1\frac{1}{2}$  hrs. in moderate oven.

Mrs. Robert D. Smith

### - Doughnuts -

1 cup sour milk

2 tablespoons sour cream

2 eggs

1 teaspoon soda

1 " Salt

1 cup sugar

$\frac{1}{4}$  teaspoon nutmeg

Flour to roll

Mrs. W. G. Hodsdon



## N.W. Golden Griddle Cakes

2 cups flour 2 eggs separated  
1 tsp salt  $2\frac{1}{4}$  cups milk  
4 " baking powder 2 tbsp. sugar  
 $\frac{1}{3}$  cup melted butter

Measure sifted flour and re-sift with salt, b.p. and sugar. Beat egg yolks, beat in milk and add melted butter. Add flour mixture all at once and beat vigorously until smooth - stir in stiffly beaten whites.

Bake on slightly greased hot griddle, allowing 3 tbsp. batter to each cake.

If thicker cakes are desired reduce milk to 2 cups.

Winifred S. Morphy.

## Graham Muffins.

- 1 c. sour milk
- 1 t. soda
- 2 tb. sugar
- 2 tb. melted shortening
- 1 c. graham flour
- $\frac{1}{4}$  c. white flour

Mix in order given. Bake in hot oven ( $400^{\circ}\text{F.}$ ) about 25 min.

Makes 8 large muffins.

Hazel Greene.



THE VERMONT STATE HOUSE  
MONTPELIER

# Oat Meal Bread -

1 1/2 cups of oat-meal

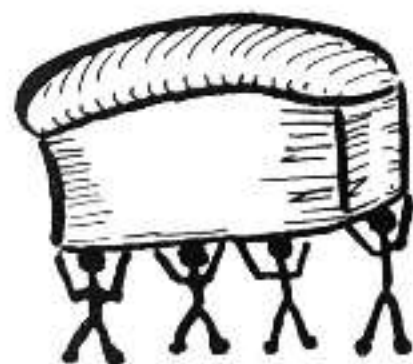
Pour over same 1 pt. of boiling water - When cold - add -

1 tablespoon shortening

2 teaspoons salt

1/2 yeast-cake.

Put in this mixture, flour enough to mould. Put in tins and raise. Bake about - 40 minutes.



H. May Hutchinson





## Oatmeal Bread

Pour 3 cups boiling water on 2 large cups rolled oats. Let cool. Then add 1 small cup molasses, 1 large cup sweet milk, 1 teaspoon salt, 1 yeast cake dissolved in 1 cup water. Knead in 3 loaf with white flour. Let rise over night. Put in tins and bake one hour.

Doris Wilson Bogue  
Mary R. Wilson

# POPOVERS

1 CUP FLOUR

$\frac{1}{4}$  TSP SALT

$\frac{1}{8}$  CUP MILK

2 EGGS

$\frac{1}{2}$  TBSP MELTED BUTTER.



Mix FLOUR AND SALT ADD THE MILK GRADUALLY TO OBTAIN SMOOTH BATTER. BEAT EGGS VERY LIGHT ADD TO BATTER AND BEAT FOUR MINUTES. PUT INTO HEATED GEM PANS WITH  $\frac{1}{2}$  TSP. BUTTER IN EACH CUP.

BAKE IN HOT OVEN 35 MIN.



*Mrs. Eugene T. Harris*

## 60 Minute Rolls -

2 yeast cakes.  $\frac{1}{4}$  cup luke warm water.  $1\frac{1}{4}$  cups milk.

3 tbs. sugar. 1 tsp. salt.

4 tbs. butter. 4 cups flour -

Dissolve yeast in water.

Place sugar, milk, salt and 2 tbs. butter in pan - heat until luke warm - add yeast and flour - Put in warm place for 15 minutes. Turn on floured board and pat until  $3\frac{1}{4}$  inch thickness - Cut with biscuit cutter - Fold dough in half with a piece of butter to form a Parker House roll. Place on baking sheet and let rise 15 minutes. Bake 10 minutes.

Fannie L. French -

## \* Southern Ginger Bread \*

$\frac{1}{2}$  cup Melted Shortening

" " Sugar

" " Molasses

" " Sour Milk

" " Sweet Milk

2 Tea Spoons Soda

1 " " Ginger

" " " Cinnamon

2 Cups Flour



1 or 2 Eggs beaten in  
the last thing.

Bake in loaf or in Cup Cake  
Tins. Serve with Whip Cream

Mrs Fred C. Spencer.

## Squash Folic

1c squash, cooked + sifted

$\frac{1}{3}$ c butter

$\frac{1}{3}$ c sugar

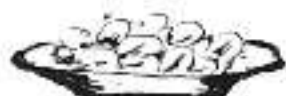
1c milk, scalded

$\frac{1}{2}$  yeast cake. Salt.

Mix stiff and raise over night

Shape into rolls, raise + bake.

1 Belle Felton Everett.



## Tea Biscuits

1 cup scalded milk

$\frac{1}{4}$  cup butter

$\frac{1}{2}$  yeast cake dissolved in little warm water

2 Tablespoons sugar

1 egg - beaten

$2\frac{1}{2}$  cups bread flour

Let rise, then spoon into gem pans

Let rise again and carefully put in oven

Bake twenty minutes.

A real treat!

MRS G. E. L. Badlam

## Fruit Muffins.

2 cups pastry flour.

$\frac{1}{2}$  " butter.

1 teaspoon soda.

2 " cream of tartar.

1 " salt.

2 eggs.

1 cup of milk.

$\frac{1}{2}$  " of sugar.

Melt shortening, add to eggs sugar and milk. Put salt, soda and cream of tartar to flour. Add eggs etc. to flour.

Mrs. George Y. Bliss.



## Spoon Bread

Into a mixing bowl put

1 tbsp. butter

1 tsp. salt

$\frac{3}{4}$  c. water ground white corn meal.

Over this pour 1 c. boiling water and stir until smooth

Add: 1 c. sweet milk

3 egg yolks well beaten

2 tsp. baking powder.

Then fold in whites of 3 eggs beaten stiff.

Pour into a greased Pyrex baking dish and bake 50 min. in 350° oven.

Served with a green salad this is a good supper dish.









Mrs. S. R. Pike



## - Twisty Rolls -

- 1 yeast cake
- 1 tablespoon sugar
- 1 cup milk
- 2 eggs
- $\frac{1}{2}$  cup butter
- $\frac{2}{3}$  cup sugar
- 1 teaspoon salt
- $4\frac{1}{2}$  cups flour



Break up yeastcake with 1 tbs sugar, mix well, scald milk  add butter,  $\frac{1}{3}$  cup sugar, salt. When lukewarm, add yeast mixture and well-beaten eggs. Beat for 3 minutes . Then add remaining flour. Mix well. Place in greased bowl , let rise overnight. Next morning divide in 2 balls,  . Roll out  like a pie, spread with melted butter; then cut in 16 pie  shaped  $\vee$  pieces. Roll up tightly, beginning with broad end. Let rise three hours. Bake in  $425^\circ$  oven for 15 minutes. Brush with melted butter . This makes 32 rolls.



Alice Chaffer Bowsher





## Waffles

- |   |               |
|---|---------------|
| 2 cups flour                              | 2 cups milk   |
| $\frac{1}{2}$ cup Maltex Cereal, uncooked | 3 egg yolks   |
| $\frac{3}{4}$ teaspoon salt               | 3 egg whites  |
| 2 teaspoons sugar                         | 4 tablespoons |
| 4 teaspoons baking powder                 | melted butter |

Mix and sift flour, baking powder, salt and sugar. Add Maltex Cereal, milk, beaten egg yolks and melted butter. Fold in stiffly beaten egg whites. Bake in waffle iron. Serve with Vermont maple syrup.

Mary Pearl





# Salads, Dressings,

and -

# Sauces



K.K.T.

### Avocado Salad Ring

1 package Lime Jello

1 cup hot water

3 Tbs. minced parsley

2 cups avocado, mashed

$\frac{3}{4}$  cup whipped cream

$\frac{3}{4}$  cup mayonnaise

$\frac{1}{2}$  ts. salt

1 Tbs. lemon juice

Dissolve jello in hot water. Chill until it begins to congeal; fold in remaining ingredients. Fill oiled ring mold and chill until firm. Surround with fresh fruits and serve with Lorenzo Dressing

### LORENZO DRESSING.

$\frac{2}{3}$  cup olive oil

$\frac{1}{3}$  cup vinegar

1 ts. salt

1 cup chili sauce

1 cup chopped watercress

Stir all together until thoroughly mixed; serve cold.

*Belle Anne Miller.*

### Tearoom Salad

1 package Lemon Jello

1 can Tomato Soup

2 pkgs. cream cheese

$\frac{3}{4}$  cup mayonnaise

1 cup boiling water

1 Tbs. vinegar

$1\frac{1}{2}$  cup celery

finely diced

Dissolve Jello in boiling water. Add soup and vinegar. Chill. Cream cheese until soft. Add celery & mayonnaise. When Jello is cold and syrupy fold in cheese mixture. Chill until slightly thickened. Turn into individual molds. Unmold on crisp lettuce. Serves 8.

*Betty Parsons*

## Cabbage Salad

6 cups shredded cabbage  
1 small green pepper chopped  
1 small jar pimientos chopped  
 $\frac{1}{2}$  tsp celery seed  
1 tsp salt  
1 tbs sugar  
 $\frac{1}{2}$  cup mayonnaise  
1 tbs. vinegar  
1 tbs prepared mustard  
Blend well together and  
chill two hours before  
serving

Rose G. Newcomb



## Cauliflower Salad

Boil whole, 1 cauliflower. Chill in refrigerator as long as possible. Before serving spread thickly with anchovy paste.

Make a French dressing of 1 Tablespoon Tarragon vinegar, 3 tablespoons olive oil, 1 tablespoon grated onion, salt + Cayenne pepper. Pour over the cauliflower and serve.

add Trisby. Sanborn

## Bernaise Sauce.

10 cent bottle stuffed olives.

1 bunch parsley.

1 teaspoon grated onion or a little garlic.

1 cup mayonnaise.

Excellent on steak and fish.

Dorothy Cummings.

## Chicken Mousse

3 cups chicken

1 can mushrooms

1 10<sup>4</sup> can pimientos.

Chopped celery

2 cups warm chicken stock  
Then

Add to above mixture

2 Tablespoons gelatin

in  $\frac{1}{2}$  cups stock

2 cups whipped cream

This amount will serve

8 to 12 people.

Mrs E. J. Sauls





## Chicken, Pineapple Salad

Dissolve 1 level tablespoon gelatin in  $\frac{1}{4}$  cup of cold water. Place cup in hot water until dissolved.

Beat gelatin into 1 cup of mayonnaise. Add 2 cups whipped cream,  $1\frac{1}{2}$  cup diced chicken,  $\frac{3}{4}$  cup chopped blanched almonds,  $\frac{3}{4}$  cup chopped pineapple,  $\frac{3}{4}$  cup chopped celery, salt to taste.

Put into ring mold or individual molds. Serve a small quantity of mayonnaise thickened with cream.

Mr Arthur Prouse.





## Cheese King

2 packages of Philadelphia  
cream cheese  
 $\frac{1}{4}$  cup Roquefort cheese  
1 tea spoon chopped parsley  
Small amount onion juice  
1 tea spoon salt.

Paprika

$1\frac{1}{2}$  tea spoon Kury's gelatin  
 $\frac{1}{2}$  cup cold water  
 $1\frac{1}{2}$  cup whipping cream.

Soften cream cheese  
with small amount of  
plain cream. Mash ro-  
quefort with fork and blend  
thoroughly with cream cheese

add seasoning.

Dissolve gelatine in cold water & melt over boiling water. When cool add cheese mixture. Fold in whipped cream & pour in to ring mould which has been rinsed in cold water.

Grape fruit sections & avocado mixed with French dressing makes a good filling.

Mrs Frederick Tupper

## X-mas Salad.

2 lbs. of Cranberries.

1 quart water.

Cook until soft.

Put through sieve.

Add - 3 cups of sugar,

2 teaspoons, Rumford Baking Powder.

Boil up.

Let cool a little, pour in  
(ring) mold.

Place in refrigerator, when ready  
to use, dip in hot water and  
turn out on large plate.

Fill center with apple & cherry.

Salad, garnish with green cherries.

A pretty center piece too.

William S. Pierce.



= Cottage Cheese Jellied Salad =

1 envelope plain gelatine

$\frac{1}{4}$  cup cold water

$\frac{3}{4}$  " hot "

let cool - when set - add

1 cup cottage cheese

2 stalks celery - cut fine

a little green pepper - cut fine

juice of half a lemon

$\frac{1}{4}$  teaspoon grated onion

$\frac{1}{2}$  " Salt

a few grains cayenne

$\frac{1}{2}$  cup cream

mold in large or individual molds

Carrie G. Wellman

= Russian Dressing =

By Oscar of the Waldorf

(who gave the recipe to Huldah Salter's father)

3 tb. Mayonnaise

1 tb. Snyder's Chili Sauce

1 tb. chopped chives (or onions)

1 tb. pimentos

1 or 2 tb. Sauce Escoffier diable

Edith Hunton

Cranberry and Orange Salad.

1 1/2 cups Cranberries

1/2 cup sugar

1 1/2 cups hot water

1 package of orange jello, Royal or  
Knox gelatin.

1 orange.

Wash Cranberries and orange, remove  
orange seeds, and put orange  
and Cranberries through the  
meat chopper.

Let jello get hot before adding  
the ingredients.

Grease mold with butter.

Serve in lettuce nests with

Mayonnaise dressing.

This salad is very nice served  
in individual molds.

Lila G. Shaw.

## "Frozen Fruit Salad"

1 can cherries



4 oranges



$\frac{1}{2}$  pt. mayonnaise



1 can pineapple



4 or 5 bananas for bulk



$\frac{1}{2}$  pt. whipped cream



Cut up fruit, and pour juice of one lemon over bananas. Mix all fruit together, and sweeten to taste. Fold in mayonnaise and cream. Freeze 4 hours.

Mariano T. Williams



### TRINITY CHURCH, RUTLAND

THE EPISCOPAL CHURCH IN RUTLAND DATES BACK TO 1794, WHEN THE FIRST OF ITS SERVICES WAS HELD IN THE OLD STATE HOUSE, ON WEST STREET. THE EARLIEST BUILDING WAS ERECTED ON NORTH MAIN STREET, IN 1833. THE PRESENT HOME OF THE CHURCH WAS STARTED IN 1861 FROM PLANS DRAWN BY BISHOP HOPKINS.



## Frozen Fruit Salad

$\frac{1}{2}$  lb. Cream Cheese

$\frac{1}{4}$  cups mayonnaise.

$\frac{1}{2}$  cup cream (whipped)

Cream above together well  
and then add

$1\frac{1}{2}$  cups mashed bananas

36 marshmallows (cut up well)

30 maraschino cherries (chopped)

1 can crushed pineapple (10<sup>4</sup> size)

$\frac{1}{2}$  cups chopped pecan meats.

1 Tablespoon of Brandy. Cherry

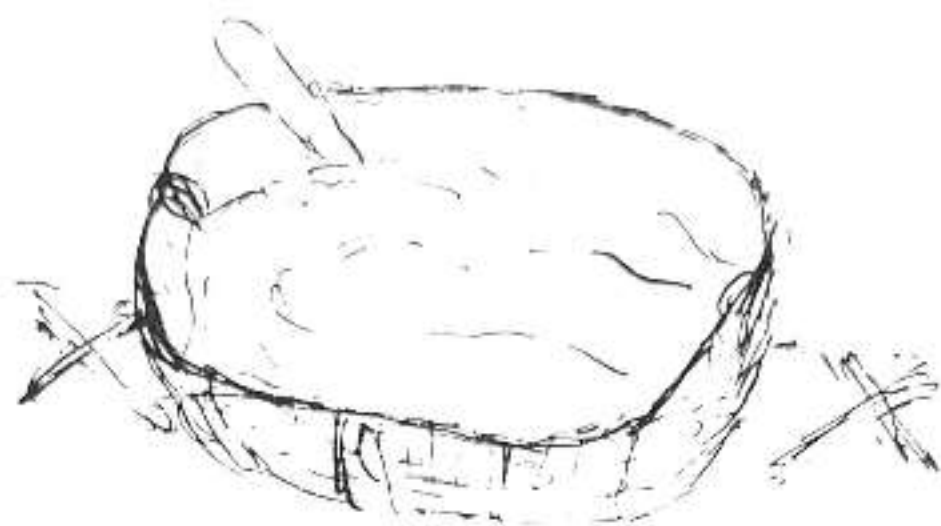
or Rum.

Put in electric refrigerator  
and freeze until hard

Serve on lettuce

This amount will fill two trays.

Mary S. Pease



## Frozen Fruit Salad

1 can pineapple (broken slices)

1 25¢ bottle maraschino cherries

$\frac{1}{4}$  lb. nut meats (pecan).

1 pt. cream

3 or 4 bananas

Drain fruit (open night before and let drain.) To juice, add 2tbs. of corn starch mixed with 2tbs water and  $\frac{1}{2}$  cup sugar.

Cook until quite thick, cool, add whipped cream and fruit.

Place in freezing tray for at least 4 hours.

Makes 12 servings

Dorothy S. Jenney

## Gelatine Salad -

- 1 cup chicken, tuna or crab
- 1/2 cup diced celery
- 1 small bottle of stuffed  
olives - cut
- 1 tablespoon vinegar
- Blend the above with one  
small jar of mayonnaise
- Add one package of lemon  
jell-o which has been  
dissolved in one cup  
of hot water.
- Pour into mould - chill -  
Serves 8 -

Edith Jones Adams

# Italian Green Salad

(serving twelve)

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 3 hds lettuce                    | 3 bunches top onions            |
| 1 " endive                       | 2 lbs. tomatoes                 |
| 1 cucumber                       | 3 cans flat anchovies           |
| $\frac{1}{2}$ bunch raw carrots  | (drain oil into the dressing)   |
| 2 celery hearts                  | few sweet mixed pickles, cut up |
| 2 green peppers                  |                                 |
| 1 can of ripe olives, if desired |                                 |

Shred all leafy vegetables. Put in refrigerator few hours before serving, to make crisp. When ready to serve, put in tomatoes, cut in chunks, anchovies in  $\frac{1}{2}$  in pieces and serve with the following dressing which has been chilled-

- 1 pt. olive oil
- $\frac{1}{3}$  " wine vinegar
- thimble garlic juice
- salt
- pepper
- thyme (sparingly)
- remaining anchovy oil



Mrs. John Dolan

# Tellied Tuna Fish Salad

2 cup, flaked tuna

Small onion grated

1 tbs gelatin  $\frac{1}{4}$  cup water

$\frac{3}{4}$  cup salad dressing

1 tbs. lemon juice

$\frac{1}{8}$  ts. pepper -  $\frac{1}{2}$  ts salt

1 ts. parsley. 1 cup cut

celery

add lemon juice, salt, celery, parsley and pepper to tuna fish. Soak gelatin in water and place bowl over hot water. add dressing. When begins to set add other ingredients. Chill. Serve with lettuce, cucumbers and tomatoes.



Savilla H. Stafford

## Macaroni Salad.

- 1 pkg of elbow Macaroni
- 1 Medium cucumber, one small onion, small bunch of celery,  $\frac{1}{2}$  green pepper.
- 5 Hard boiled eggs

Cook Macaroni in Salt water until tender, pour cold water over it & drain thoroughly.

Mix in large bowl with ingredients diced and slice 2 eggs into it. Use about two cups of Helman's Mayonnaise and season with salt and paprika. Let set for about 1 hr before using. Last thing slice other eggs over top. Makes large Salad.

Mrs. A.W. Stiel





## Potato Salad



Cook 6 large potatoes. While they are still hot, dice them into a mixing bowl. Sprinkle evenly over them the following mixture:

2 tbs. vinegar  
1 tbs. water  
 $\frac{1}{4}$  tsp. celery seed  
1 tsp. grated onion juice  
 $\frac{1}{2}$  tsp. salt  
pepper

Cover tightly. When cool, place in refrigerator to chill until time for serving.

Just before serving, add 2 tbs. salad dressing.  
Garnish.

Alice Danolds



## Salad Bowl for 20.

- Two pounds Endive.
- Two heads lettuce.
- Two heads Chicory.
- Two dozens Radishes (sliced)
- Two Bunches Watercress.
- Six Green Peppers (diced)
- Two dozen Tomatoes (sliced)
- Six Cucumbers (peeled, marked with fork and sliced)

French Dressing.

Line salad bowl with Chicory and Endive. Then alternate with tomatoes and cucumbers. Mix lettuce, radishes and green peppers with French Dressing. Put in center and garnish with Watercress. Serve very Cold.

Mrs. F. A. Cantwell

## Spring Salad.

1 c ( $\frac{1}{2}$  lb) cottage cheese       $\frac{1}{2}$  t. salt  
dash pepper

$\frac{1}{8}$  to  $\frac{1}{4}$  & thinly sliced  
green onions. Green pepper

$\frac{1}{2}$  & cooked prunes, rings  
sliced

Cut green pepper rings 1 in. thick from peppers which have had the tops cut off, seeds removed and have been boiled 3 min. and cooled, before slicing.

With a fork, toss together the cheese, onion, prunes and seasonings, then pile into the pepper rings which have been placed on a bed of lettuce. Garnish with a dash of mayonnaise, paprika, and a few slices of radish. Use three pepper rings for each salad.

Mrs. A. V. Kieslich.

## Shrimp Salad

1 can tomato soup

1/2 tbs. gelatine

3 Philadelphia cream cheese

1 cup celery & (little) onion chopped

1 cup mayonnaise

1 lb. shrimps cooled & cut up (or 2 cans)

Heat soup. Add cream cheese, stir until smooth. Add gelatine which has been soaked in 1/2 cup cold water. When cool, add other ingredients and pour into ring mold or small molds as desired. The center of ring mold may be filled with marinated vegetables, peas, beans & carrots.



Henrietta P. Burditt.

## Tuna Fish Mould.

- 1 cup fish shredded.
- $\frac{3}{4}$  " boiled dressing.
- $\frac{1}{2}$  " chopped celery.
- 1 green pepper, chopped.
- $\frac{1}{2}$  envelope gelatine dissolved  
in  $\frac{1}{4}$  cup cold water.
- $\frac{1}{2}$  teaspoon salt.
- $\frac{1}{4}$  " paprika.

add dissolved gelatine with  
other ingredients to hot dress-  
ing. Mould.

Serve on lettuce with slices  
of tomatoes, and mayonnaise  
Dressing.

Mrs. George G. Blair.



## Thanksgiving Salad

2 cups cranberries ground

1 orange ground

1 cup sugar

Juice of  $\frac{1}{2}$  lemon.

Mix and let stand.

1 pkg. lemon jello

1 cup water

1 cup chopped celery

Few grains salt, Combine.

Mrs. B. H. Bullock



## Vitamine Salad.



- 2 cups shredded raw cabbage
- $\frac{1}{2}$  cup raw carrots grated
- $\frac{1}{2}$  cup chopped nuts either walnuts  
or salted peanuts.
- 1 cup Mayonnaise or Russian Dressing
- $\frac{1}{2}$  cup chopped celery.
- $\frac{1}{2}$  cup seeded raisins

Especially good for children and  
recommended for a hot day when  
one's appetite is jaded

M. L. Hooper.

## Cream Salad Dressing

3 Large Tbs. sugar

1 tsp. salt

1 tsp. mustard

1 tsp. corn starch

Mix & add

3 eggs - well beaten (more yolks if you have them)

Add 1 cup of hot vinegar & cook until slightly thickened.

Add a good sized lump of butter.

This will keep nicely in jars in ice box.



Georgie Jean Farwell

## Mexican Salad Dressing

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  tsp. dry mustard

$\frac{1}{2}$  tsp. chili powder

1 Tbs. melted butter

1 egg yolk

$\frac{2}{3}$  cup sweetened condensed milk

$\frac{2}{3}$  cup vinegar

Mix dry ingredients, then add Liquids.

This recipe won a \$25.00 prize

Jane W. Kingsley



French dressing  
 $\frac{1}{2}$  cup mazola oil  
 $\frac{1}{4}$  cup vinegar  
 $\frac{1}{2}$  cup catsup  
juice of one lemon  
 $\frac{1}{3}$  grated onion  
season  $\frac{1}{2}$  cup sugar  
1 teaspoon salt  
1 teaspoon paprika

Shake Well



Chef Appleby and

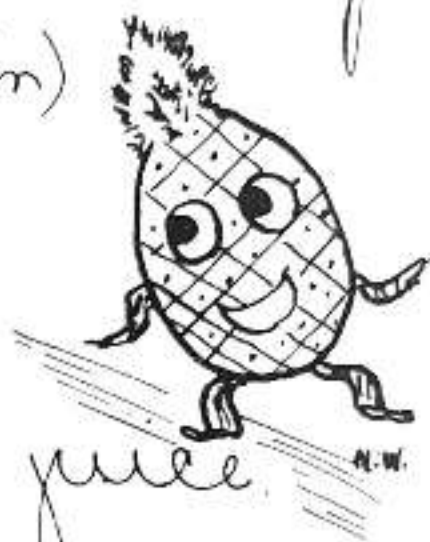
# Fruit Salad Dressing

2 eggs. (well beaten)

2 tbs. sugar

$\frac{1}{2}$  tbs. flour

$\frac{1}{2}$  cup pineapple juice



Cook together in double boiler.

When cool add the juice of  $\frac{1}{2}$  lemon. Then ready to serve.

add  $\frac{1}{2}$  cup cream (whipped)

For the salad, use pineapple orange + grape-fruit sections. Grapes and cherries may be added but the pineapple should predominate.

Ala K. Tenney

## Green Goddess Salad Dressing

Chop together The following:

12 green pop onions.

1 red pepper -

1 green pepper.

1 tbl. parsley

1 clove garlic

12 anchovies.



H. B. H.

Add to these 1 cup French dressing - 1 cup mayonnaise and 1 tbl. tarragon vinegar. Mix all these together and stand in a covered jar 24 hrs.

Use this dressing with all kinds of mixed salad greens.

Mrs. Edwin G. Lawrence

# Mayonaise Salad Dressing

1/6 Teaspoon red pepper

1 Teaspoon salt

1/4 Teaspoon mustard



Place in bowl, cover with  
2 Tablespoons vinegar or lemon  
juice.

Cover this with 1 egg and  
1 egg yolk. Do not stir  
or move dish.

Add 1 cup olive oil 1/3 at  
a time beating well each  
time until it thickens and  
no oil shows on top or sides  
of bowl. For health dressing  
use mineral oil. This will  
keep well without separating.

Mrs J A Barney

### Chocolate Sauce.

2 squares bitter chocolate.

2 Tablespoons butter.

$\frac{2}{3}$  cup sugar

1 cup top milk or cream.

Melt chocolate and butter together slowly in saucepan. When thoroughly melted, add sugar and stir constantly till dissolved.

Add milk and cook slowly - stirring constantly till smooth and consistency of cream sauce.

### Salad Dressing.

3 egg yolks

6 Tablespoons sugar.

3 Tablespoons flour.

2 teaspoons dry mustard

1 teaspoon salt

$\frac{3}{4}$  cup vinegar

1 cup water

Mix dry ingredients and add to slightly beaten egg yolks. Stir in vinegar and water, cook in double boiler till thick.

Add sour milk for vegetables, whipped cream for fruits.

Mrs. C. J. Taggart.

## Salad Dressing

1 eggs. well beaten

1 tsp salt

$\frac{1}{4}$  " pepper

1 tsp mustard (scant.)

$\frac{1}{2}$  c melted butter, then  
beat & beat. add —

1 c. Condensed Milk (the  
sweetened kind) then beat

add 1 c. vinegar — beat

Mary E. Lawson

### Three Minute Mayonnaise

1 cup salad oil

1 egg yolk

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  tsp. sugar

$\frac{1}{8}$  tsp. Paprika

3 tbs. lemon juice or  
vinegar

Add well mixed seasonings to egg, with 1 tsp.  
lemon juice or vinegar. Beat well, adding 1 tsp.  
salad oil at time until mixture thickens, after  
which oil may be added more rapidly. Thin with  
lemon juice or vinegar.

Mildred C. Barlow



## Barbecue Sauce for Steak

Into a large sauce pan  
put one large onion,  
one large green pepper  
one and one half cups of  
tomato juice, one cup  
of vinegar, one half cup  
of catsup, one fourth  
cup of Worcestershire  
sauce, one third of a cup  
of butter, one teaspoonful  
of salt. Simmer one half  
to three quarters of an hour  
to reduce and thicken.  
Serve hot with steak.

Mrs. C. H. Jones.





## Champagne Raisin Sauce for Baked Ham

$\frac{3}{4}$  cup raisins  
1 cup white wine  
(Champagne or  
Chablis)

$\frac{1}{2}$  cup sugar

$\frac{1}{4}$  ts. salt  
 $\frac{1}{4}$  ts. clove  
 $\frac{1}{4}$  ts. cinnamon  
2 ts. cornstarch  
3 lbs. butter

Cover raisins with  $\frac{1}{2}$  wine and  
Simmer 5 minutes. Add sugar, butter,  
seasonings and cornstarch dissolved  
in balance of wine. Stir until  
mixture thickens. Serve hot.  
Will serve 5 or 6.

Charlotte S. Nicolet



## Cock Tail Sauce.

2 Tbsp. mayonnaise

4 Tbsp. chili sauce

1/2 Tbsp. Worcestershire Sauce

1 Tbsp. grated horse radish

juice 1/2 lemon.

One drop Tabasco Sauce.

Mix and chill well before serving.

This is best for lobster, shrimp  
or crab meat.

M. E. Sutton.



## Sauce for Meats

Fry until delicately brown, one onion in butter. Add one can of tomato puree and when warm, add slices of roast beef or lamb neatly trimmed and shaped. Allow to heat thoroughly and serve on platter with sauce poured around it.



## Excellent Fish Sauce

Bring to a boil 2 cups water with a piece of butter the size of an egg. Dissolve 1 lb flour, rub smooth and add to boiling water. Stir till it thickens. Add salt and pepper to taste, and 1 tsp. of onion juice. Add this to a well beaten egg. Lastly juice of half a lemon. Do not allow to stand after egg is added or it may curdle.

Wm F. H. Burnham.

## Foamy Sauce

2 eggs  
6 tbsp. powdered sugar  
4 tbsp. melted butter  
vanilla

Beat egg whites stiff.  
Add sugar slowly.  
Add melted butter which  
has been cooled. Add beaten  
yolks - Flavor with vanilla.

## Golden Sauce

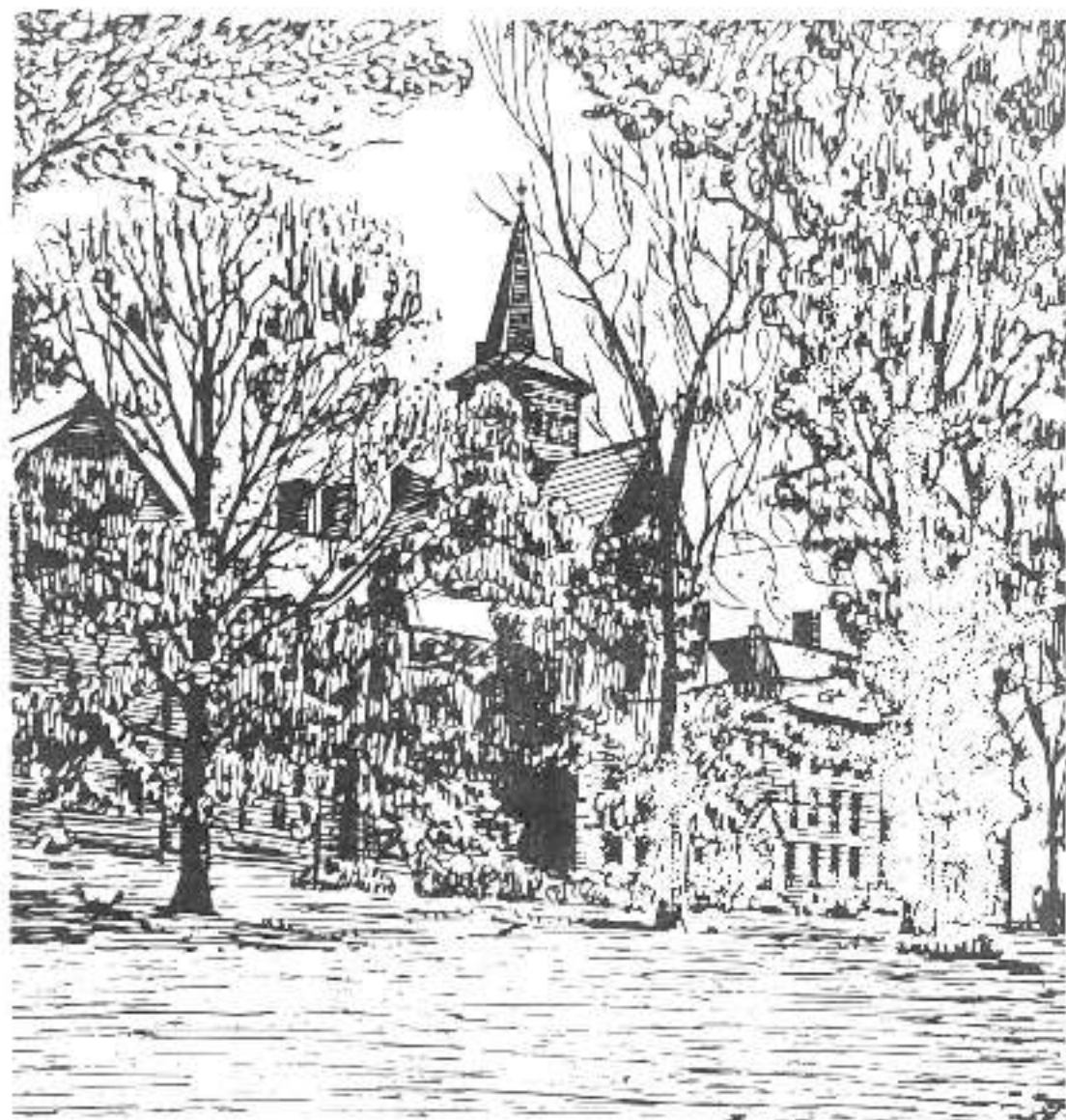
(for plum pudding)

Boil { 1 cup sugar  
1 1/3 cup water

until it spins a thread. Beat  
2 egg yolks until thick; add  
syrup gradually and beat  
until creamy. Chill. Just

before serving fold in  
1 cup whipped cream

1 tbsp. vanilla June C. Soule



OLD COLLEGE  
UNIVERSITY OF VERMONT  
BURLINGTON

FOR MORE THAN ONE HUNDRED YEARS  
THIS BUILDING HAS BEEN CALLED  
"THE OLD MILL"  
BY ITS STUDENT GRIST.  
THE CORNER STONE WAS LAID BY  
GENERAL LAFAYETTE  
IN 1825.

## Ice Cream Sauce

1 cup grape juice

1 cup sugar

1 teaspoon orange or lemon juice

Cook well until it begins to  
Thicken

Add 1 teaspoon of Brandy or Sherry

Serve cold or hot on French Vanilla

Ice Cream.

Three times this receipt with

1 Tablespoon Brandy or Sherry

and

2 lb. white grapes (Peeled, cut in  
halves and seeded)

will serve 30 people

Mrs C. A. Pearl



  
Mustard



- 1  $\frac{1}{4}$  pd. box Champagne Dry Mustard  
 $\frac{1}{4}$  pd. of flour  
4 level teaspoons of salt  
9 level teaspoons of sugar

Add vinegar slowly to  
make a paste. Let  
stand one week before  
using. Makes about one pint.

Pauline Perkins Quincy



## Sauce for Melon Cocktail

$\frac{1}{2}$  cup sugar

2 tbs cornstarch

juice of one lemon

juice of one orange

$\frac{1}{2}$  cup pineapple juice

$\frac{1}{2}$  cup grape juice

a little brandy if handy

1 stick cinnamon

Mix together sugar and cornstarch  
add juices and cinnamon  
Simmer until thick and pour  
over melon balls  $\frac{1}{2}$  hour  
before using.

Mrs. William H. Wills



N. W.

# Strawberry sauce for Snow Ball pudding.

Cream  $\frac{1}{2}$  cup butter with  
 $1\frac{1}{2}$  cup powdered sugar.  
Add the yolk of an egg,  
add a cup-ful crushed  
berries. Beat at serving time.

One can make more sauce  
by adding all the yolks &  
more berries. Fresh or pre-  
served berries can be used.

Very delicious

Mrs. B. J. Coynston.



# DESSERTS AND PASTRIES



## Amber Pudding

$\frac{1}{2}$  lb. bread crumbs (stale)

$\frac{1}{2}$  lb. chopped suet

$\frac{1}{2}$  lb. sugar

1 jar bitter orange marmalade

4 Eggs well beaten,

1 tsp. salt.



Mix thoroughly and steam  
in well buttered mold 4 hrs.  
Serve with Wine Sauce:

## Wine Sauce

1 Cup XXXX sugar

2 Tbsp. butter, creamed



$\frac{1}{2}$  cup Sherry wine, heated

Blend sugar with butter,  
add wine, gradually, beating  
continually. Serve while hot.

Elsie H. Ashley,

## - Lemon Sherbet -

$1\frac{1}{2}$  cups milk, 1 cup sugar, rind of 1 lemon.  
Heat in double boiler til sugar is dissolved,  
then let it cool completely. Strain. Add juice  
of 3 lemons and  $\frac{1}{2}$  pt. cream whipped. Beat  
thoroughly. Freeze in tray of electric  
refrigerator.

Mabel S. Stafford

## Apple crisp

8 apples sliced

1 teaspoon cinnamon

$\frac{1}{2}$  cup water

1 " sugar

$\frac{3}{4}$  " flour

7 Table spoons butter

Butter a baking dish

" fill with apples, water

" cinnamon. Work

together remaining

ingredients until crumbly,

spread over

apple mixture,

" bake for

about

thirty

minutes in moderate oven.

Serve with cream.

Mary T.  
Cooke





## - Apple Crumb Pie -

3 large cooking apples

$\frac{3}{4}$  c. brown sugar

3 tbs. butter

$\frac{1}{2}$  c. flour

cinnamon

Pare, core and slice the apples. Place in a shallow, greased baking dish. Work together the brown sugar, butter and flour until all is consistency of breadcrumbs. Sprinkle mixture over apples and dust top with cinnamon. Bake in moderate oven ( $325^{\circ}$  F.) about 30 mins. until crumbs are brown and apples are tender. Serve warm with cream or top milk.



Dorothy A. Payne



## Blueberry Pudding

$\frac{1}{4}$  cup butter

1 cup sugar

1 egg beaten

1 cup milk

$2\frac{1}{2}$  cups flour

3 t. baking powder

$1\frac{1}{2}$  cup blueberries (floured)

Put in cake pan, sprinkle sugar  
on top and bake in moderate oven.



## Sauce

Price of butter size of egg  
creamed with  $\frac{1}{2}$  cup confectioners  
sugar

yolk of 1 egg

white of 1 egg beaten

fold in  $\frac{1}{2}$  bottle of cream, whipped  
vanilla.

Prisilla West Whilden



$\frac{2}{3}$  cup sour cream.

add a pinch of soda,  
1 cup sugar,

2 egg yolks,

1 teaspoon flour,

pinch of salt,

And 1 cup buttermilk meats.

Put mixture in unbaked  
pie shell and bake until  
thickened.

Beat egg whites, add sugar  
and vanilla as desired and  
brown.

Mrs Ellen R. Purdy.

## Butterscotch Pie.



2 cups brown sugar.  
4 tablespoons butter  
5 heaping dessert spoons flour.  
1 pint milk.  
Yolks two eggs.

Parameclize 1 cup sugar and butter,  
add flour to other cup of sugar, mix.  
Beat egg yolks, add cold milk. put  
all in double boiler and cook until  
thick, stirring constantly.  
When cool pour in baked pie shell  
and frost.

### Frosting

2 egg whites and teaspoon cold water  
beaten until stiff add 2 good  
tablespoons confectioners sugar  
and spread on pie.  
Place in slow oven to brown.

Mary W Parkhill.

## Caramel Pudding

1 cup of brown sugar  
 $\frac{1}{2}$  cup of water - boil together  
until quite thick

Soak  $\frac{1}{4}$  box of gelatin in  $\frac{1}{2}$  cup  
of cold water and add to the  
boiling sugar. Let it come to  
a strong boil - take from the  
stove and add 1 teaspoon of  
vanilla.

Beat whites of 4 eggs to a stiff  
foam and pour sugar over them  
beating briskly. Put in a mold  
to cool.

Serve with a soft custard  
made with - 3 egg yolks -  $\frac{1}{4}$   
cup of sugar - a pinch of salt  
and 1 pint of milk. Cook in  
double boiler - flavor with vanilla.  
Pour around the pudding.

Lucie M. Kelso

## Chocolate dessert -

- 1/2 cup milk
- 2 squares choc.
- 3 tbs. butter
- 1/2 cup sugar
- 1 egg
- 1/2 cup flour
- 1/2 tbs. salt
- 2 tbs. baking powder
- 1/2 tbs. vanilla



Melt choc. in milk.  
Add other ingredients -  
Bake in greased cups in  
pan of water -  
Oven 350.



Serve with foamy sauce  
or whipped cream -

June C. Soule

## Cranberry Frappe.

Boil one quart cranberries in  
pint of water five or six minutes.  
Strain through coarse cheese-  
cloth. Add juice of two lemons  
and  $2\frac{1}{2}$  cups Syrup made by  
boiling one pint sugar in  
one quart water twenty minutes.  
Freeze.



Edith T. Patterson,

— Cream Puffs —

1 cup boiling water  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup butter  
1 cup flour  
4 eggs

Add salt and butter to the hot water. When boiling again add the flour all at once, stirring constantly until the mixture leaves the sides of the pan. Remove from fire and add the unbeaten eggs, one at a time, beating all the while. Drop by spoonfuls on to a buttered pan, about 2 inches apart.

Bake in a  $450^{\circ}$  oven for 15 minutes, then reduce heat to  $350^{\circ}$  for 15-20 minutes more.

When cool, slit with knife, and fill with whipped cream.

Mrs. Allen E. Moore—



## Custard Gelatine Pie

1 cup evaporated milk } scald together  
 $\frac{1}{2}$  cup cold water }

2 egg yolks }  
 $\frac{1}{2}$  cup sugar } add to hot milk mixture  
 $\frac{1}{8}$  tsp. salt }

1 Tbs. gelatine } add to milk & egg mixture  
3 Tbs. cold water }

$\frac{1}{2}$  tsp. vanilla.

When cool add two well beaten egg whites

Pour mixture into baked pie-shell & top  
with 4 Tbs. cocoa 2 Tsp. vanilla

$\frac{1}{2}$  cup powdered sugar

1 Tsp. gelatine dissolved in 1 Tbs. cold  
water, then melted over hot water

1 cup whipped cream

*Ethel A. Burditt.*

## Pecan Pie

1 cup light brown sugar

1 Tbs. butter creamed with sugar

1 cup of white corn syrup

3 eggs beaten lightly pinch of salt

Beat all together

Add 1 cup coarsely cut pecans and 1 tsp. vanilla

Pour into unbaked pie shell & bake until firm.

Put whipped cream on top.

*Mrs. Horace A. Colburn*

# Custard Rice Pudding.

$\frac{1}{3}$  c rice. nutmeg salt.

1 qt. milk.  $\frac{1}{2}$  c sugar.

2 eggs. Put rice in double boiler with water to cover, boil 25 m. strain. Put in dish with eggs, well beat. m. sugar etc.

Sift nutmeg on top and butter add raisins.

Moderate oven  $\frac{1}{2}$  -  $\frac{3}{4}$  hr.

Mrs W. H. Jones.



### Date Pudding.

3 Eggs,  $\frac{3}{4}$  cup of sugar.  
3 Table spoons of flour,  
sifted with 1 tea. spoon  
of baking powder.  
1 pound of dates,  
1 cup of chopped nuts.  
Bake three fourths  
of an hour, in  
a slow oven -

### Cream Sauce -

$\frac{1}{4}$  cup of butter  
1 cup of powdered sugar.  
 $\frac{1}{2}$  tea spoon of vanilla.  
 $\frac{1}{4}$  pint of heavy cream.  
add sugar gradually,  
vanilla, and cream,  
beaten until stiff

Caroline B. Thompson.

## Date Tapioca Pudding

- 1/2 cup tapioca
- 2 " cold water
- 1 " maple syrup
- 1 " dates cut up
- 1/2 " walnut meats cut up

Soak tapioca in water over night. Add maple syrup and cook in double boiler until clear. Add dates and cook for ten minutes. Remove from fire and add walnut meats. Cool and serve with whipped cream.



## Delicious Orange-Cocoanut Pie

$\frac{3}{4}$  c. orange juice

$1\frac{1}{2}$  c. water

3 Tbs. flour

$\frac{1}{4}$  tsp. salt

$\frac{3}{4}$  c. cocoanut

Juice  $\frac{1}{2}$  lemon

1 c. sugar

3 Tbs. cornstarch

Grated rind of  
1 orange

3 eggs separated

Heat fruit juices + water in double boiler. Add mixed dry ingredients - cook 10 minutes, stirring constantly. Add beaten egg yolks, cook 1 minute longer. Add grated rind +  $\frac{1}{2}$  c. cocoanut. Cool. Pour into baked pie shell, top with meringue made by slowly adding 6 Tbs. granulated sugar to stiffly beaten egg whites. Bake in moderate oven  $350^{\circ}$ , 15 minutes. Sprinkle top with  $\frac{1}{4}$  c. cocoanut. Continue baking about 2 minutes or until cocoanut is golden brown.

M. M.

# Food for the Gods

- 1 cup sugar
- 1 " walnut meats
- 1 " dates cut up
- 1 " bread crumbs
- 1 " sweet milk.
- 1 egg
- 1 teaspoon B.P.
- 2 table spoons butter
- 2 " flour.



Bake in sheet for half hour in moderate oven - Cut in pieces and serve with whipped cream. Serves 8.

Edna Bush Willson

### Fruit Bavarian

2 Tbs. gelatin

$\frac{1}{3}$  cup cold water

1 cup boiling pineapple juice

1 Tb. lemon juice

$\frac{1}{4}$  cup orange juice

4 Tbs. sugar

1 cup whipped cream

$\frac{1}{2}$  cup sliced dates

$\frac{1}{3}$  cup sliced raisins

$\frac{1}{2}$  cup dried pineapple

Soak gelatine for 5 minutes in cold water. Dissolve in boiling pineapple juice. Add lemon & orange juice & sugar. Cool. Chill until slightly thick. Beat until frothy. Add rest of ingredients. Put in mold. Chill.

*Mrs. Edwin L. Sharp*

### Manhattan Pudding

$1\frac{1}{2}$  cups orange juice

$\frac{1}{4}$  cup lemon juice

1 Pt. heavy cream

$\frac{1}{2}$  Tbs. vanilla

$\frac{1}{2}$  cup powdered sugar

1 cup granulated sugar

$\frac{2}{3}$  cup walnut meats ground fine

Mix fruit juice & granulated sugar. When sugar is dissolved, turn into tray - then whip cream & add powdered sugar, vanilla, nuts, & pour on top of juices

*Dorothy T. Killary*



## Fruit Cobbler

1c. sugar

1  $\frac{1}{2}$  c. flour

2 Tbs. or (4) butter

2 tsp. baking powder

$\frac{3}{4}$  c. water

pinch salt

Mix & spread batter in greased pan, spread over thick coating of fruit, (cherries, peaches, apricots, pineapple etc., or any one or combination of fruits.) Top with 1c. sugar & pour 2c. boiling water over all!

Bake 30 mins. Serve with cream. If desired fruit juices may be used instead of boiling water.

Maxine Midgley



## Ginger cream

- 1 tablespoon (large) of gelatine
- $\frac{1}{2}$  cups of water
- 1 pint of cream
- $2\frac{1}{2}$  tablespoons preserved ginger
- 2 " ginger syrup. (chopped fine)
- 6 dates
- 2 eggs.
- pinch of salt
- A few almonds.

Soak gelatine in water. Dissolve in double boiler. Have ready the whipped cream and mix lightly  $2\frac{1}{2}$  tablespoons of chopped preserved ginger and syrup. Chop dates and add. Sweeten to taste.

Add whites and yolks of egg beaten separately and a little salt. Add gelatine when it is just thickening, slowly. Grate almonds on top before serving.

Serves 10 to 12.

Mrs. Joseph T. Stearns.

## Grand Mother's Thanksgiving Pudding

18 Montpelier Crackers (rolled fine)

2 qts milk

1 cup molasses

$\frac{1}{2}$  cup butter

1 teaspoon "Champlain Mills" cinnamon

1 " " " cloves

1 lb. seeded raisins

$\frac{1}{4}$  lb. citron

6 eggs

$\frac{1}{4}$  teaspoon soda

Mix all ingredients except eggs + soda in a large saucepan. Cook over low flame until mixture thickens + raisins will not settle. Remove from stove, add beaten eggs + soda. Pour into buttered casseroles + bake in a slow oven 2 hours. Serve warm with a hard sauce. This pudding keeps several days in a cold place. Serves 12 - 15 people.

Bertha L. Larabee

## Grape Nut Pudding

$\frac{1}{2}$  cup grape nuts

2 cups slightly warmed milk

2 egg yolks, beaten

$\frac{1}{2}$  cup sugar

2 egg whites, beaten



Put grape nuts into milk  
Add beaten egg yolks and  
sugar mixed

Lastly add beaten egg  
whites and bake 45  
minutes in baking dish  
in pan of hot water.

Dorothy H. Dorsey

## Grape-nut Puff Pudding

$\frac{1}{2}$  c. Butter      6 tbsp. Grape-nuts  
2 c. Sugar      2 c. Milk  
4 tbsp. Flour      3 lemons.  
4 Eggs

Cream sugar and butter  
thoroly add egg yolks well beaten  
flour grape-nuts milk lemon  
juice and grated rind. Fold  
in beaten egg whites. Pour into  
buttered baking dish place in  
pan of hot water and bake in  
moderate oven at  $375^{\circ}$  F. for  
50 or 60 min. When done  
pudding will have crust on  
top and jelly below. Serve  
hot or cold plain or with  
whipped cream.

Mrs. George E. Sargent

## Ginger Sponge

1 cup brown sugar  
1 cup molasses  
1 cup melted butter

3 eggs

1 tablespoon cloves

1 tablespoon ginger

1 tablespoon soda

$3\frac{1}{2}$  cups of sifted flour

1 cup boiling water added last

This will keep for weeks in ice box. Bake as wanted.



Mrs B. D. Bartlett

## Graham Cracker Pudding.

- 3 egg yolks.
- $\frac{3}{4}$  cup sugar.
- 1 cup of rolled graham crackers.
- $\frac{1}{2}$  tsp of Baking powder.
- 1 tsp vanilla.  $\frac{1}{4}$  tsp salt.
- $\frac{1}{2}$  cup nuts.
- Fold in egg whites.

Bake in moderate oven.

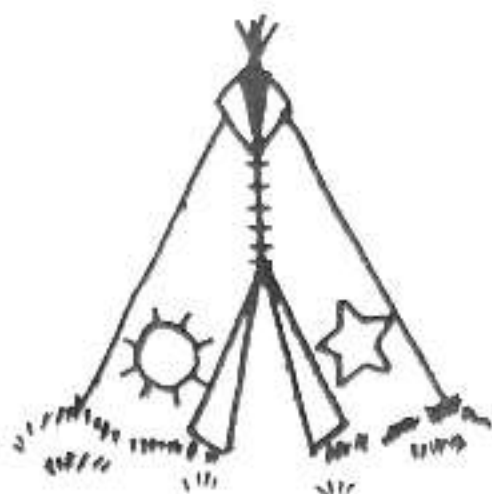
### Sauce.

- 1 egg (beaten)
- 1 cup brown sugar.
- $\frac{1}{4}$  cup melted butter.
- $\frac{1}{4}$  cup orange juice.
- $\frac{1}{4}$  cup cold water.
- Cook in double boiler until thick.
- Serve pudding cold and sauce cold. Put whipped cream on last.

Mrs. Arthur C. Shufeldt.



## Indian Meal Pudding.



- 2 dessert spoonfuls Indian meal
- 1 dessert spoonful minute tapioca
- $\frac{1}{2}$  teaspoon ginger and cinnamon
- A few raisins and little butter
- $\frac{1}{4}$  Teaspoon salt
- $\frac{1}{3}$  cup of molasses.

Mix this in a dish and then add cold milk to fill dish and cook on top of stove, stirring until thickened. Put in oven, after adding a bit more sugar if desired, and brown on top.

Shirley G. Perkins.

## - Little Fruit Puddings -

Cream  $\frac{1}{2}$  cup sugar and 1 large tbs butter.  
Sift 1 cup flour and 2 tsp. baking powder.  
Combine and add  $\frac{1}{4}$  cup milk. Fold in  
2 egg whites (beaten stiff). Fill buttered  
cups  $\frac{1}{3}$  full of fruit (black berries, cherries,  
peaches, etc.,) either canned or fresh.  
Sweeten fresh fruit. Put large tbs. of  
butter on fruit and steam 30 min.  
Serve hot with whipped cream. Egg yolks  
may be beaten in with cream,  
Six Servings.

Gertrude H. Kent

## - Tiffy Peach Ice Cream -

1 cup cream  $\frac{1}{2}$  cup peach juice  
 $\frac{1}{2}$  cup powdered sugar  $\frac{1}{2}$  tsp. almond ext.  
4 halves canned peaches  $\frac{1}{2}$  lime, juiced.  
lay peaches on bottom of ice-cream trays;  
cover with juice; mash with fork; add  
cream, sugar, almond extract, lime juice;  
mix with fork. Freeze about 1- $\frac{1}{2}$  hrs.  
Serves four.

Childred Bell Burnham.

## Lemon Fluff Pie

4 eggs (large)

juice of one lemon

$\frac{1}{2}$  tablespoon plain gelatine

1 cup sugar.

Beat yolks add  $\frac{1}{2}$  cup sugar and juice of lemon.

Cook like custard, add gelatine which has been dissolved in two tablespoons of cold water and cook two minutes more.

Beat whites and add  $\frac{1}{8}$  cup of sugar and fold custard into this.

Turn into baked shell, set in two hours, serve with whipped cream

L. B. N.

## Lemon Meringue Pie

- |                                      |                      |
|--------------------------------------|----------------------|
| 1 cup sugar                          | 2 egg yolks          |
| $\frac{1}{8}$ teaspoon salt          | 2 " whites           |
| $\frac{1}{3}$ cup cornstarch         | 2 Tablespoons butter |
| 2 scant cups boiling water           |                      |
| 2 medium size lemons, rind and juice |                      |

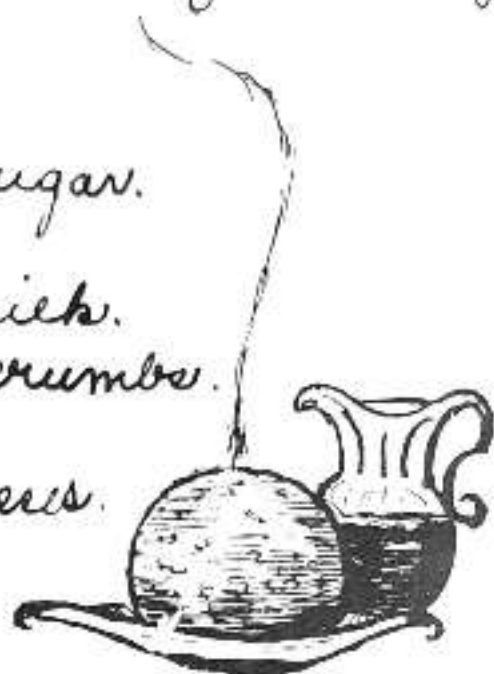
Place sugar, salt and cornstarch in upper part of double boiler & mix. Then add gradually, at first, the boiling water. Cook directly over heat until thickened, stirring constantly. Place over hot water and cook for 10-12 minutes. When mixture is clear stir in egg yolks beaten slightly and mixed with lemon juice and rind. Cook 2 minutes more. Remove from fire and add butter.

When cool fill baked pie shell. Add meringue made by beating egg whites until stiff, adding sugar to taste and few drops of lemon juice. Brown delicately in oven.

Mrs. M. E. Wallbridge

## Lady Foster's English Fig Pudding.

- 1 cup figs.
- 1 cup suet.
- 1 cup Brown sugar.
- 3 eggs.
- 2 cups sweet milk.
- 3 cups bread crumbs.
- $\frac{1}{2}$  cup flour.
- 2 tbsps. molasses.
- $\frac{1}{2}$  tsp. salt.
- $\frac{1}{2}$  tsp. soda.
- $\frac{1}{2}$  tsp. cinnamon.
- $\frac{1}{4}$  tsp. cloves.



Grind figs and suet, add to other ingredients. Steam 3 to 4 hours.

### Sauce.

- 1 cup sugar.
- $\frac{1}{4}$  cup butter.
- Cream together and add,
- 3 tbsps. sherry.
- $\frac{1}{2}$  cup cream.
- Cook in double boiler until it thickens.

Mary Bacon Carpenter

## Lemon Sponge Pudding

- 1 cup sugar
  - 1 table spoon butter
  - 1 lemon - juice and  
grated rind.
  - 1 cup milk
  - 2 table spoon flour
  - 2 eggs - whites beaten  
stiff and added last.
- Put in buttered custard  
cups and bake in a  
moderate oven about  
twenty minutes.

Mrs Frederick H. Wells



## Lemon Pie.

Put grated rind of 1 lemon  
and 2 cups cold water in top  
of double boiler.

Then take 3 egg yolks  
and 1 white of 1 egg and  
beat with 1 cup sugar,  
pinch salt and 3 tablespoons  
cornstarch (dissolved in a  
little water) and stir into  
water. Cook until thick  
and then let stand until  
cool. Add lemon juice  
to suit taste.

Cover with meringue  
and brown in oven.



Mrs. Dought Phelps



# Lemon Sherbert



1 c. Sugar

2 c. milk

Juice  $1\frac{1}{2}$  lemons

Bring milk & sugar to boiling point  
freeze until mushy.

Remove to bowl, add lemon juice  
& beat with rotary beater until  
foamy. Return to pan & freeze.

Joanne Kaigis

## Lemon Cream Sherbet

Grated Rind 2 lemons

$\frac{1}{2}$  c. lemon juice

$1\frac{1}{2}$  c. sugar (granulated or powdered)

1 Qt. Rich Milk

Combine lemon Rind, juice and sugar. Let stand several hours. Add mixture to milk. Turn into tray and freeze until firm with control set at coldest point. Remove to chilled bowl, beat until smooth and fluffy. Return to tray and finish freezing to serving consistency. Reset cold control for storing.  
(Serves 8-10)



Lucene Little Bates

## Macaroon Cream

- 12 macaroons
- $\frac{1}{2}$  cup of orange juice
- 2 tablespoons of gelatine
- 2 cups of hot milk
- 1 " " sugar
- 4 eggs -

Crumble the macaroons in the orange juice and set aside. Soak gelatine in a little cold water, add hot milk and stir till gelatine is dissolved. Pour onto beaten yolks and add sugar. Put into double boiler and cook till smooth and thick, stirring constantly. Allow it to cool and fold in stiffly beaten whites. Line a mold with macaroons which have been soaked in orange juice and fill centre with cooked mixture. Chill and serve with whipped cream.

Ruth Johnson Reed

## Maple Parfait

$\frac{3}{4}$  cup maple syrup

3 eggs

$1\frac{1}{2}$  cups whipping cream

1 teaspoon vanilla

$\frac{1}{16}$  teaspoon salt

Heat syrup in double boiler. Add syrup slowly to well beaten egg yolks and return to double boiler. Beat until mixture is thick and light. Pour into stiffly beaten egg whites. Chill thoroughly. Add whipped cream, salt and vanilla to custard. Mix thoroughly and pour into Refrigerator freezing tray. Freeze without stirring.

8 to 10 servings.



Marion A. Wittle

## Maple Parfait

$\frac{3}{4}$  cup maple syrup

2 well beaten egg whites

2 " " " yolks

$\frac{1}{2}$  pint cream

Add syrup to egg yolks

Add whipped cream to

egg whites. Combine the

two mixtures and freeze

in refrigerator tray. stirring

once or twice.



Miss Boyden

## Maple Walnut Tapioca

Scald in double boiler 1 pint  
of milk. Add  $\frac{1}{4}$  Cup Minute  
Tapioca,  $\frac{2}{3}$  cup maple syrup,  
(or  $\frac{1}{3}$  cup maple sugar)  $\frac{1}{4}$  teaspoon  
salt.

Cook 15 minutes stirring  
frequently. Cool a few  
spoonful, add to them a  
well beaten egg yolk. Combine  
mixture, remove from fire  
and stir three minutes.

Cool, add  $\frac{1}{2}$  cup chopped English  
walnuts, then fold in stiffly  
beaten egg white.

Decorate with walnut halves  
and serve with whipped cream.

Susan Harrison Cobb





### Minted Orange Mousse

pt. whipping cream       $\frac{1}{2}$  cup chopped green  
1 cup powdered sugar      cherries [include juice]  
 $1\frac{1}{2}$  cups orange juice       $\frac{1}{4}$  tsp. salt

Whip cream stiff. Mix sugar with fruit juices  
& add to whipped cream; fold in cherries & salt.  
Pour into tray of refrigerator & freeze for several  
hours, stirring once during the freezing period.  
Serves 10 to 12.      Constance Dana

### Lemon Cream

1 Tbs. gelatine      Juice of one large lemon  
2 Tbs. boiling water      Grated rind of  $\frac{1}{2}$  lemon  
 $\frac{2}{3}$  cup sugar      3 egg whites, beaten  
3 egg yolks      stiff

Beat yolks until thick; add sugar gradually,  
beating constantly.  
Add lemon juice & rind, & gelatine dissolved in  
boiling water  
Fold in stiffly beaten egg whites & place in  
moistened mold or sherbet glasses.  
Chill before serving.

*Mrs Geo. E. Chalmers*



## Mock Cherry Pie.



1 coffee cup cranberries,  
 $\frac{1}{2}$  tsp. vanilla,  
 $\frac{1}{2}$  tsp. lemon, 1 heaping  
tbs. flour, 1 heaping cup  
sugar,  $\frac{1}{2}$  cup boiling water,  
little salt, butter size  
of walnut.

Cut berries in halves, mix  
with sugar and flour in  
a bowl, add other in-  
gredients and bake  
between two crusts

Dorothy B. Moloney.

## Old Fashioned Strawberry Shortcake

2 cups sifted flour  
3 ts. baking powder  
 $\frac{1}{2}$  ts. salt

$\frac{3}{4}$  cup milk



$\frac{1}{3}$  cup shortening (scant)

Bake 15 min. in one layer.  
Split and butter <sup>Hot oven</sup> generously

Cover with 3 cups strawberries  
crushed lightly with fork  
and allowed to stand  
about 2 hours to draw out  
juice. Sweeten strawberries  
to taste - If whipped cream  
is used on top use whole  
berries to decorate.

Mrs. Wm Fisher Lewis

# Orange Sherbet



Grated rind 1 Orange  
2 C. Sugar  
 $\frac{1}{2}$  C. Water

Boiled together & Cool

Juice 6 Oranges }  
Juice 1 Lemon } about 3 Cups

Freeze to mush and whip.  
Add 1 C. Cream, Freeze till  
firm, beat thoroly, let stand  
an hour or more.







Use mechanical refrigerator  
and electric beater.

Beth R. Smith





## Orange Cream

- 3 eggs (yolks)   
1 cup sugar   
1 tbs gelatine   
1 cup milk   
 $\frac{1}{2}$  cup cold water   
Juice 3 oranges   
grated rind 1 orange  
1 cup cream, whipped.

Beat the yolks with the sugar, add milk and boil until thick, while hot add gelatine dissolved in cold water - Then cool, add oranges juice and rind - Fold in the cream - Stand in cool place until firm.

Alice L. Whittier

# Pease & Cream.

Sald one pt. Milk and  
 add 3 even teaspoon of  
 orange pekoe tea and let  
 stand five minutes - strain  
 and add  $1\frac{1}{2}$  cups sugar and  
 4 slightly beaten eggs and  
 cook in double boiler until  
 custard begins to thicken -  
 cook five minutes more,  
 strain and add a few grains  
 of salt, the grated rind of an  
 orange and cook - then  
 add one pint of heavy  
 cream - freeze and serve  
 with preserved currants.

M. George H. Waters.



Phum

Pudding



Mix:

- 1 cup soft bread crumbs
- 1 cup finely chopped suet
- 1 cup finely chopped apples
- $\frac{3}{4}$  cup brown sugar
- 1 cup raisins
- $\frac{1}{2}$  cup each - chopped figs and dates
- $\frac{1}{2}$  cup thinly sliced citron
- $\frac{1}{2}$  cup chopped walnuts.

Mix and sift  $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup flour} \\ \frac{1}{2} \text{ tsp. each - nutmeg, cinnamon} \\ 2 \text{ tsp. baking powder} \end{array} \right.$

Combine fruit and flour mixtures.

Add  $\left\{ \begin{array}{l} 2 \text{ beaten eggs} \\ 1 \text{ cup milk} \end{array} \right.$

Put in greased coffee tin and  
steam 3 hours. Alice C. Stead

## Pumpkin Pie

$1\frac{1}{2}$  cups steamed pumpkin  
 $\frac{2}{3}$  cup brown sugar  
1 teaspoon cinnamon  
 $\frac{1}{2}$  " " salt  
 $\frac{1}{2}$  " " ginger  
 $1\frac{1}{2}$  cups milk  
 $\frac{1}{2}$  " cream  
2 eggs

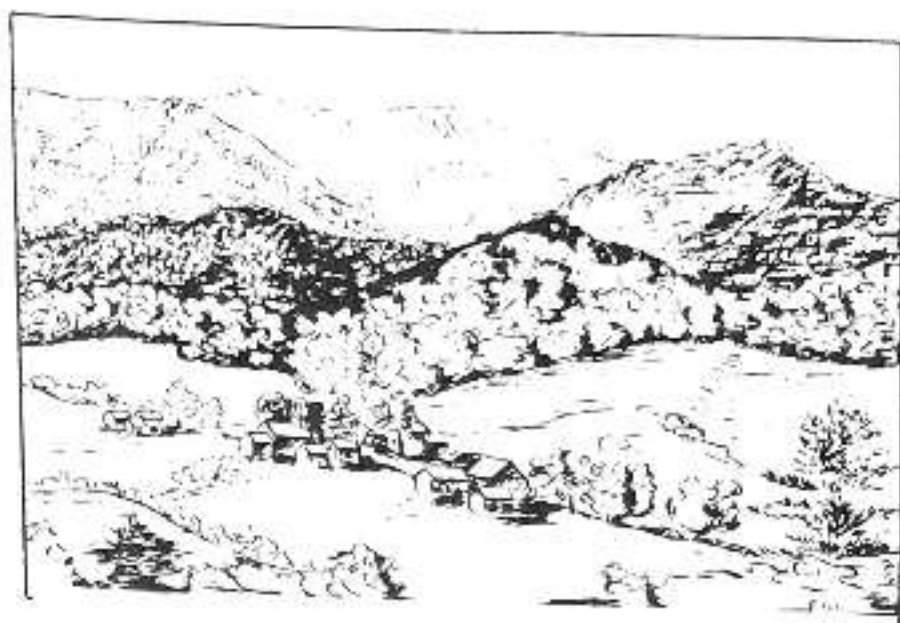
Put in unbaked shell.

Bake at  $425^{\circ}$  for 10 minutes,  
reduce heat to  $275^{\circ}$  and  
bake for 30 minutes

Mrs Perry P. Hood.







PLYMOUTH VILLAGE  
HERE, IN THE YEAR 1872, WAS BORN  
CALVIN COOLIDGE

THIRTIETH PRESIDENT OF THE UNITED STATES  
HERE, IN THE FAMILY HOMESTEAD,  
HIS FATHER, JOHN COOLIDGE,  
ADMINISTERED TO HIM THE OATH OF OFFICE.  
HERE, IN THE HAMLET CEMETERY,  
HE RESTS IN PEACE.

# Raisin Pudding

$\frac{1}{4}$  cup sugar

$\frac{1}{4}$  " milk

$\frac{1}{2}$  " raisins

$\frac{2}{3}$  " flour

$\frac{1}{2}$  Teaspoon bkg. powder

" " salt.



Mix  $\frac{3}{4}$  cup brown sugar

1 " water

1 Tablespoon butter  
(melted)

Heat in baking dish  
cover with batter and  
bake 30 minutes at 350°

Jessie M. Sanders.

## Raspberry Meringue

Whites of 3 eggs

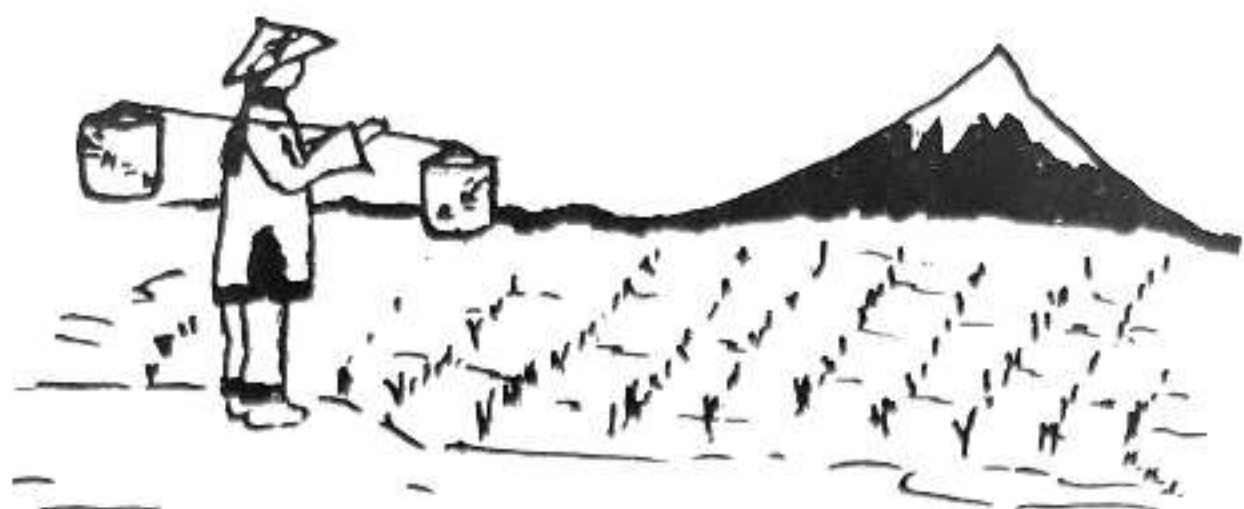
$\frac{1}{4}$  teaspoon of vanilla

3 teaspoons of baking powder

$1\frac{1}{4}$  cups of granulated sugar

Beat the egg whites until stiff and dry; add gradually  $\frac{2}{3}$  of sugar until mixture holds shape. Fold in the remaining sugar sifted with baking powder; add vanilla. Drop by spoonfuls on unglazed paper. Bake in slow oven for 30 minutes. Remove any soft part from center of meringues and return to the oven to dry out after turning off heat. Use 2 for each serving and put together with sweetened whipped cream and raspberries.





## RICE SOUFFLE

$\frac{1}{4}$  cup Rice, Parboil 5 minutes,  
drain and add

2 cups milk, boil 45 minutes  
in double boiler, then about  
 $\frac{1}{8}$  tk. teaspoon salt.

1 tablespoon butter  
 $\frac{1}{2}$  cup sugar.

1 Tablespoon granulated  
gelatine which has been  
dissolved in  $\frac{1}{2}$  cup cold water.  
Let stand until it begins  
to thicken, then add  $\frac{1}{2}$  Teaspoon  
vanilla and 1 cup  
Whipped cream. Put in  
sherbert glasses and chill.

Dorothy Whitcomb Ramey

# ROGEROOD

1CUP CURRANT JUICE

1CUP RASPBERRY JUICE

1CUP WATER

1TBSP. LEMON JUICE

4TBSP. FARINA.

1CUP SUGAR



PUT JUICES, WATER IN DOUBLE  
BOILER, WHEN IT BOILS STIR IN  
FARINA, A LITTLE AT A TIME UNTIL  
IT THICKENS (ABOUT 20 MINUTES).  
THEN ADD SUGAR. POUR INTO  
WET MOLD AND CHILL. SERVE  
WITH CREAM.

*Kathleen C. Ashley*



## Sailors Duff -

1 egg well beaten  
2 tablespoons sugar - heat  
 $\frac{1}{2}$  cup molasses - heat  
2 tablespoons melted butter - heat  
1 teaspoon soda in hot water - heat  
{  $\frac{1}{2}$  cups pastry flour  
{ 1 teaspoon baking powder - heat  
 $\frac{1}{2}$  cup boiling water -  
Steam one hour.

## Sauce -

$\frac{1}{2}$  cup butter  
 $\frac{1}{2}$  cup sugar -  
3 tablespoons sweet cream -  
vanilla to flavor -  
Stand in hot water bath until  
sugar is melted -  
Beat well before serving -  
Mary Rex Vetter -



Shrub  
Three of a kind.



- 3 bananas
- 3 oranges
- 3 lemons
- 3 cups sugar
- 3 cups water

Beat the bananas to a foam, then add the fruit juices, sugar water and stir well.

Pour into refrigerator tray and let freeze.

Stir every 20 minutes until mushy.

Mrs. Frank Mowry.



## Snow Ball Pudding

Cream  $\frac{1}{3}$  cup of butter with  $\frac{1}{2}$  cup granulated sugar gradually. Sift 1 cup cake flour with  $\frac{1}{2}$  cup cornstarch & 3 level tea-spoons baking powder. Add this mixture alternately with  $\frac{3}{4}$  cup milk. Stir in gently the stiff whites of 4 eggs. Place this batter in 6 well greased cups & steam for  $\frac{1}{2}$  hr. Turn out gently, roll in powder sugar & serve with strawberry sauce.

Mrs. B. J. Boynton

# Sour cream Pie

Filling:



1 egg

1½ cup brown sugar

1½ cup chopped raisins

1 cup sour cream

1 tsp. vinegar

1 tsp. cinnamon

½ tsp. clove

½ tsp. all spice

½ tsp. salt

Mix and roll out pastry shell. Put in filling mixed in order given.

Bake in hot oven (450°) for 10 minutes then bake in moderate oven until done.

Lucille T. Homer



# Strawberry Ice Cream

1 Pint Cream w/ whipped

1 Quart or more Strawberries

1 Tbsp. Instant Gelatin

1 cup Sugar } Boil until it thickens  
1/4 cup Water }

Pour on dissolved gelatin and  
berries crushed. Chill. Then  
add whipped cream & freeze  
in ice trays stirring  
frequently

Grace M. Pierce

## Strawberry Mousse.

1 tall can very cold evaporated milk

1 egg white  $1\frac{1}{2}$  c. sugar

$\frac{1}{2}$  c. orange juice 1 c. crushed strawberries

Whip milk & egg white until very stiff. Beat in rest of ingredients.

Freeze in electrical refrigerator. Stir frequently at first to keep berries suspended. Other berries or crushed fruits may be used in place of strawberries when desired.

Mrs. Leonard Johnson





## Strawberry Pie

1 quart strawberries -

Pick some of the best berries, and arrange them in a baked pie shell.

Mash the rest, stir in

1 cup sugar  
3 tbsp. cornstarch } mixed together

Cook 10 minutes in a double boiler - Pour over berries in pie shell. Chill.

Top with whipped cream before serving.

Alice C. Stead

## Toasted Marshmallow Dessert

1 tablespoon granulated gelatine  
1 cup boiling water  
1 cup sugar  
Whites of 3 eggs  
1½ teaspoons vanilla



Dissolve gelatine in the boiling water, add sugar. As soon as dissolved set bowl containing mixture in pan of ice water. Then add whites of 3 eggs beaten stiff; add vanilla and beat until mixture thickens. Turn into shallow pan just dipped in cold water and let stand until chilled.

When ready to serve remove from pan and cut in pieces size of marshmallow. Then roll in macaroons that have been rolled and dried. Serve with whipped cream with little sugar added. Grape nuts may be used instead of macaroons.

*Jennie E. Meldon*





# CAKE COOKIES





## Angel Cake.

- medium size -

Whites of 7 eggs - Beat slightly - add

$\frac{1}{2}$  tsp. Baking Powder } sifted together  
1 tsp Cr. Tartar. } Beat all until stiff.

$\frac{7}{8}$  c. Sugar (sifted twice)

$\frac{3}{4}$  c. Cake Flour (sifted twice)

Vanilla or Almond to flavor.

— . . —  
Bake in medium sized cake  
pan. Place in cold oven and  
bake 45 min at 350 F.

Switch lower unit on only if  
in electric oven.

Mrs. C. H. Vaughan.

## Angel Sponge Cake

$\frac{3}{4}$  cup cold water in 1 qt.  
bowl, add 3 egg yolks, beat  
until bowl is full.

Add  $1\frac{1}{4}$  cups sugar,  
beat until dissolved. Sift  
 $1\frac{1}{2}$  cups Sarsaparilla flour  
with 1 teaspoon baking powder,  
and a little salt, pour  
in. Add flavoring. Beat  
well. Add egg whites beaten  
until dry. Bake 1 hour  
in moderate oven.



Grace P. Crantree.



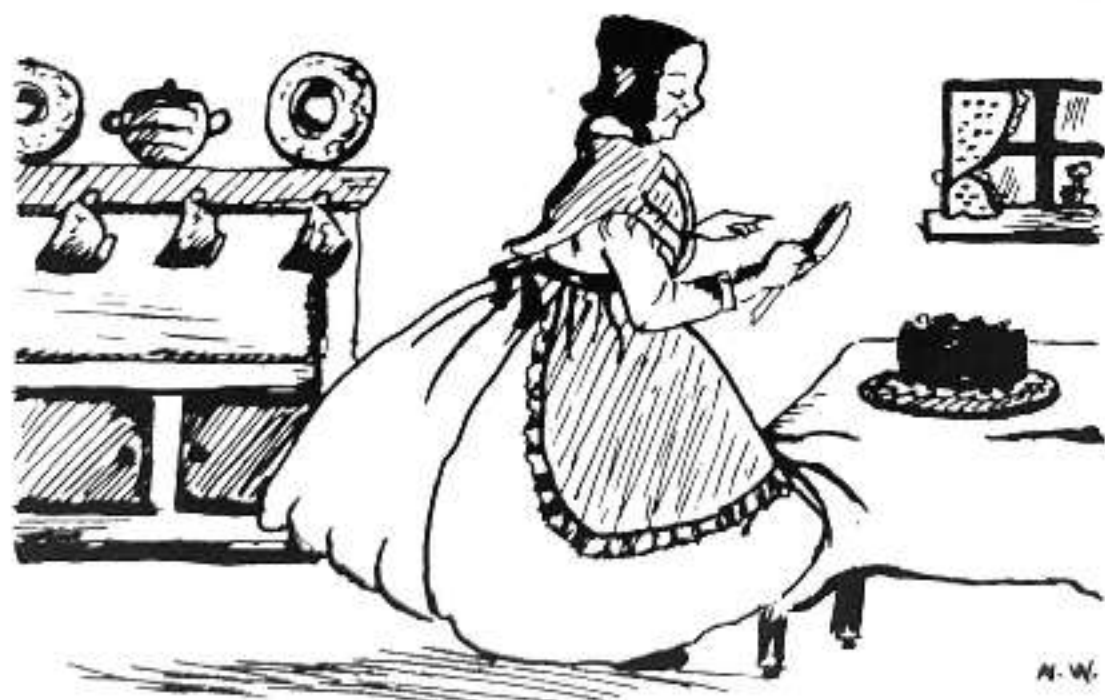
## Black Fruit Cake

- |   |  |
|---|--|
| 2 cups shortening                       | 1 lb. almonds blanched                 |
| 2 $\frac{3}{4}$ cups brown sugar        | 1 lb. candied cherries                 |
| 1 cup molasses                          | 4 oz. chocolate melted                 |
| 12 eggs beaten separate                 | 1 cup cider & fruit juice              |
| 4 cups flour                            | 1 pt. preserved strawberries           |
| $\frac{1}{4}$ teaspoon soda             | 2 lb. raisins cut in pieces            |
| 4 tsp. cinnamon                         | 2 lb. Sultana raisins                  |
| 4 tsp. allspice                         | $\frac{1}{2}$ lb. citron cut in slices |
| 1 $\frac{1}{2}$ tsp. mace               | 1 lb. currants                         |
| 1 nutmeg grated                         | 1 $\frac{1}{2}$ lb. preserved lemon    |
| $\frac{1}{2}$ lb. preserved orange rind | rind minced                            |

### To mix black fruit cake

First, flour raisins and currants. Mix dry fruit and dredge with  $\frac{1}{3}$  cup of flour. Sift spices with remaining flour. Steam 4 hours. Then bake in slow oven three hours.

*Edith More Tuttle -*



## Blueberry Cake

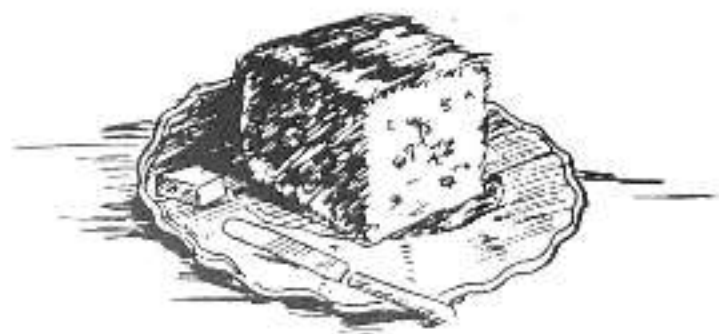
3tb shortening       $\frac{3}{4}$  cup milk  
1 cup sugar      2tsp B. powder  
1 egg       $1\frac{3}{4}$  cups flour  
          $1\frac{1}{2}$  cups blueberries

Cream shortening; add sugar.  
Beaten egg and milk; sift  
flour and B. powder and add;  
stir in blueberries.

Bake in shallow greased pan  
in moderate oven 35 to 40  
minutes.

Serve while hot with butter.

Mrs Mary B. Hastings.



## Buttermilk Cake.

1/2 cup butter      1 1/2 cups sugar  
3/4 cup milk      2 cups flour.  
2 tps. baking powder      1/2 tps. salt.  
1 cup buttermilk      1 tps. vanilla.  
4 egg whites beaten stiff.

Cream butter, add sugar gradually and cream well.

Sift flour, baking powder and salt, add to creamed mixture alternately with the milk.

Fold in beaten egg whites and vanilla. Add broken nuts or cats.

Bake in a loaf. A long narrow tin is best.

Temperature 350°. Mrs. Wm. Sutton.



### = Chocolate Angel Cake =

Beat  $1\frac{1}{2}$  cups egg whites with  $2\frac{1}{2}$  lbs. cold water till frothy. Then add  $1\frac{1}{2}$  tsp. Cream of tartar. Beat quite stiff but not dry. Add  $\frac{1}{2}$  cups sugar, salt, 1 tsp. vanilla,  $\frac{2}{3}$  cup Swansdown flour, sifted once, then measure and add  $\frac{1}{3}$  cup cocoa and sift flour and cocoa 3 times. Bake in moderate oven 50 to 60 minutes.

Lucy M. Dunn

### = Chocolate Cake =

1 cup sugar

$\frac{1}{4}$  lb. butter

2 egg yolks

2 heaping lbs. cocoa

$\frac{1}{2}$  cup hot water

$\frac{1}{2}$  cup cold water

$1\frac{1}{2}$  cups flour

1 small tsp. soda

1 tsp. baking powder

1 tsp. vanilla

Pinch salt

2 egg whites

Cream butter, sugar and egg yolks together. Add cocoa, dissolved in hot water. Add cold water. Put soda and baking powder in flour and add, then salt, vanilla and beaten egg whites. Bake in layer tins in moderate oven about 30 min.

Mary P. Lyman.



# Chocolate cake

(made in a jiffy)

1 egg

1 cup sugar

$\frac{1}{2}$  cup cocoa

$\frac{1}{2}$  cup shortening

1 teaspoonful soda

$1\frac{1}{2}$  cups sifted flour

1 teaspoonful vanilla

$\frac{1}{2}$  teaspoonful salt

$\frac{1}{2}$  cup milk

$\frac{1}{2}$  cup boiling water

Put ingredients into  
mixing bowl in order  
given and beat vigorously  
with rotary egg beater or  
electric mixer, bake in  
moderate oven 30 to 40 min.

Mrs. Frank Howard

= Daffodil Cake =

Pinch salt to 6 egg whites, Beat till foamy  
 $\frac{1}{2}$  Teasp. cream of tartar, Beat till stiff add  
 $\frac{3}{4}$  cup sugar slowly - sift several times  
 $\frac{1}{2}$  " pastry flour and fold in  
 $\frac{1}{2}$  Teasp. almond or vanilla flavoring —  
6 egg yolks, Beat thin, lemon colored, add slowly  
 $\frac{1}{2}$  cup sugar, continue to Beat  
2 Tablesp. cold water -  $\frac{1}{2}$  Teasp. vanilla, sift  
 $\frac{1}{2}$  cup flour with  $\frac{1}{2}$  Teasp. Baking powder  
Pour white part in ungreased tube pan.  
Yellow on top. Bake 1 hour at 350°

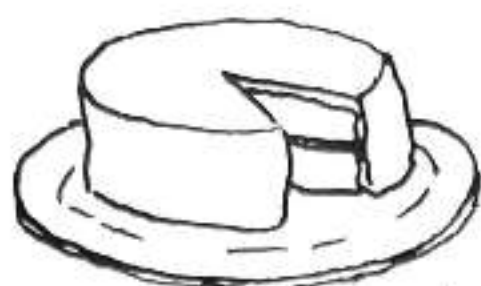
Mrs. Robert Van Buskirk

= Date Nut Hermit Cake =

2 cups flour - dash of nutmeg  
 $\frac{1}{2}$  Teasp. Soda -  $\frac{1}{2}$  Teasp. Salt  
" " Cinnamon - " " Cloves  
- Sift dry ingredients together -  
 $\frac{2}{3}$  cup Butter and Crisco - cream  
 $\frac{1}{2}$  " white sugar and  $\frac{1}{2}$  cup Brown sugar  
1 Tablesp. molasses  
2 eggs - well Beaten  
Flour nuts and dates

Drop by spoonfuls on cookie sheet  
Bake at 325° about 8 or 10 minutes.

Marie W. Johnson



## DAINTY LEMON LAYER

- 2 CUPS SIFTED PASTRY FLOUR
- $\frac{3}{4}$  TEASPOON SODA
- $\frac{1}{4}$  TEASPOON SALT
- $\frac{1}{2}$  CUP BUTTER, OR OTHER SHORTENING
- 1 CUP SUGAR
- 1 EGG WELL BEATEN
- $\frac{1}{2}$  CUP MILK
- 2 TABLESPOONS LEMON JUICE

SIFT FLOUR ONCE, MEASURE, ADD BAKING SODA AND SALT AND SIFT TOGETHER THREE TIMES. WORK BUTTER WITH SPOON UNTIL CREAMY. ADD SUGAR GRADUALLY, BEATING AFTER EACH ADDITION UNTIL LIGHT AND FLUFFY. ADD EGG. BLEND WELL. ADD FLOUR, A SMALL AMOUNT AT A TIME, ALTERNATELY WITH COMBINED MILK AND LEMON JUICE, BEATING AFTER EACH ADDITION UNTIL SMOOTH. TURN INTO GREASED 8" LAYER PANS. BAKE IN MODERATE OVEN ( $375^{\circ}\text{F.}$ ) 25 MINUTES. SPREAD LEMON FILLING BETWEEN LAYERS AND FROST WITH FLUFFY FROSTING.

ETHEL C. MAURICE



## Date Cake

- $\frac{1}{2}$  cups brown sugar
  - 1 cup butter
  - 2 eggs
  - $\frac{1}{2}$  cup milk
  - $1\frac{3}{4}$  cups flour
  - 3 teaspoons baking powder
  - $\frac{1}{2}$  teaspoon cinnamon
  - $\frac{1}{2}$  teaspoon nutmeg
  - $\frac{1}{2}$  lb. dates chopped
- Beat cake mixture 3 min.  
add floured dates  
Bake 40 min.

Olive Hew

## Fruit Cake with Sour Cream.

- 1 Cup brown sugar
- $\frac{1}{2}$  Cup of butter
- 1 egg
- 1 Cup sour cream
- 1 teaspoon of Soda
- 2 cups of flour
- 1 teaspoon of cinnamon
- $\frac{1}{2}$  " of cloves
- $\frac{1}{2}$  Cup of raisins

Bake in loaf  
tin about 30  
or 40 minutes in  
moderate oven.

Mrs A. M. Young

## Fudge Cake

1 cup butter  
1 cup sugar  
yolks 3 eggs  
 $\frac{1}{2}$  cup milk  
2 cups flour  
2  $\frac{1}{2}$  teaspoon B. powder  
whites 3 eggs  
2 ounce unsweetened choc.  
 $\frac{1}{2}$  teaspoon vanilla



Cream butter and add sugar gradually, while beating constantly; then add yolks of eggs, well beaten. Mix and sift baking powder and flour and add alternately with milk to first mixture. Add whites of eggs, beaten until stiff, chocolate, melted over hot water, and vanilla. Turn into two buttered and floured seven-inch square pans and bake in a moderate oven. Put between and on top Fudge Frosting

Mrs. D. O. Buckwith



## = Hot Water Sponge Cake =

$\frac{1}{2}$  cups sifted flour - 6 egg yolks (beaten  
 $\frac{1}{2}$  tsp. baking powder - till thick & lemon colored)  
 $\frac{1}{2}$  tsp. salt -  $\frac{1}{2}$  cup boiling water  
1 cup sugar - 1 tsp. lemon extract.

Sift flour once, measure, add baking powder and salt, and sift 3 times. Add sugar gradually to egg yolks, beating thoroughly. Add water, flour and flavoring beating well after each addition. Bake in ungreased tube pan in moderate oven - 350° - 45 minutes to an hour. Remove from oven, invert pan and cool 1 hour.

MAY NORTON

## = Gum Drop Cake =

$\frac{1}{2}$  cup butter - 1 tsp. baking powder  
 $\frac{1}{2}$  cup sugar - Pinch of salt  
 $\frac{1}{2}$  cup sweetmilk - 1 tsp. vanilla  
2 eggs - 1 cup raisins  
2 cups flour - 1 pound spiced gum drops

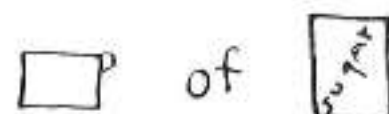
Bake in loaf. Cut raisins and gum drops with scissors into small pieces. Bake in slow oven 1 hour.

Mrs. E. E. Allen.

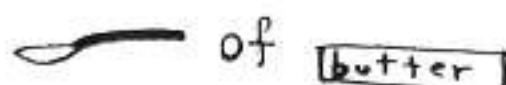


# Hot Milk Delight Cake

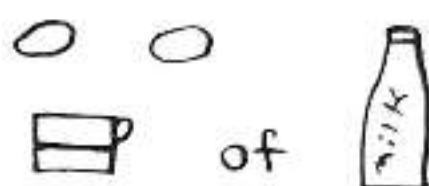
1 c sugar



1 t butter

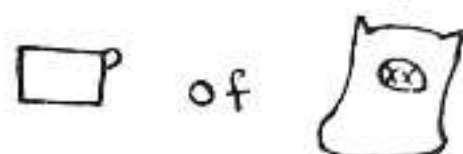


2 eggs



$\frac{1}{2}$  c milk

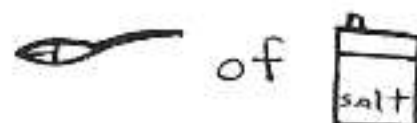
1 c flour



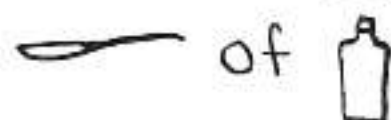
1 t baking powder



$\frac{1}{4}$  t salt



1 t vanilla



Heat milk, add butter, let stand.

Beat eggs, add sugar.

Sift flour, salt, baking powder, add.  
Add vanilla, then hot milk. Beat.

Pour in greased pan.

350°F.

25 minutes

Barbara Elizabeth Parrott

## Inexpensive Never-fail fruit cake.

2½ c. cold water

½ lb. currants

2 c. sugar

1 tsp. salt

1 tsp. allspice

2 apples (cut up)

1 lb. seedless raisins

1 lb. seeded raisins

1 lb. dates

1 tsp. cloves

1 tsp. cinnamon

1 small can crushed  
pineapple (10¢ size)

Mix all the above + boil 5 minutes.

When cold add ¼ lb. chopped nuts, 1 pkg.  
each of candied lemon + orange peel,  
citron + cherries. Sift together 4c.  
flour, (just as dipped from the bin) +  
2 tsp. soda. Bake 3 hrs. - 250° oven.

Maxine Midgley



## Maple Nut Cake

$\frac{1}{3}$  c. butter

$\frac{1}{2}$  c. milk

2 eggs

$1\frac{1}{2}$  c. flour

1 c. Light Brown Sugar

$\frac{1}{4}$  Tsp. Salt

2 tsp. baking powder

1 c. chopped nuts

1 tsp. Vanilla

Cream butter - add sugar, yolks of eggs & milk. Beat.

ADD flour, salt, bkg. powder sifted together. Add nuts, flavoring. Fold in beaten whites.

Bake at 350° for 35 to 45.

## Maple Icing

Cook for 3 minutes -

1 c. brown sugar

$\frac{1}{3}$  c. butter

$\frac{1}{4}$  c. milk

Cool, add sifted confectioners sugar to spread.

Ruth Weaver Haisis

## Mocha Cake

2 eggs (well beaten)

1 cup sugar

1 " flour

salt

$\frac{1}{2}$  cup milk (heated)

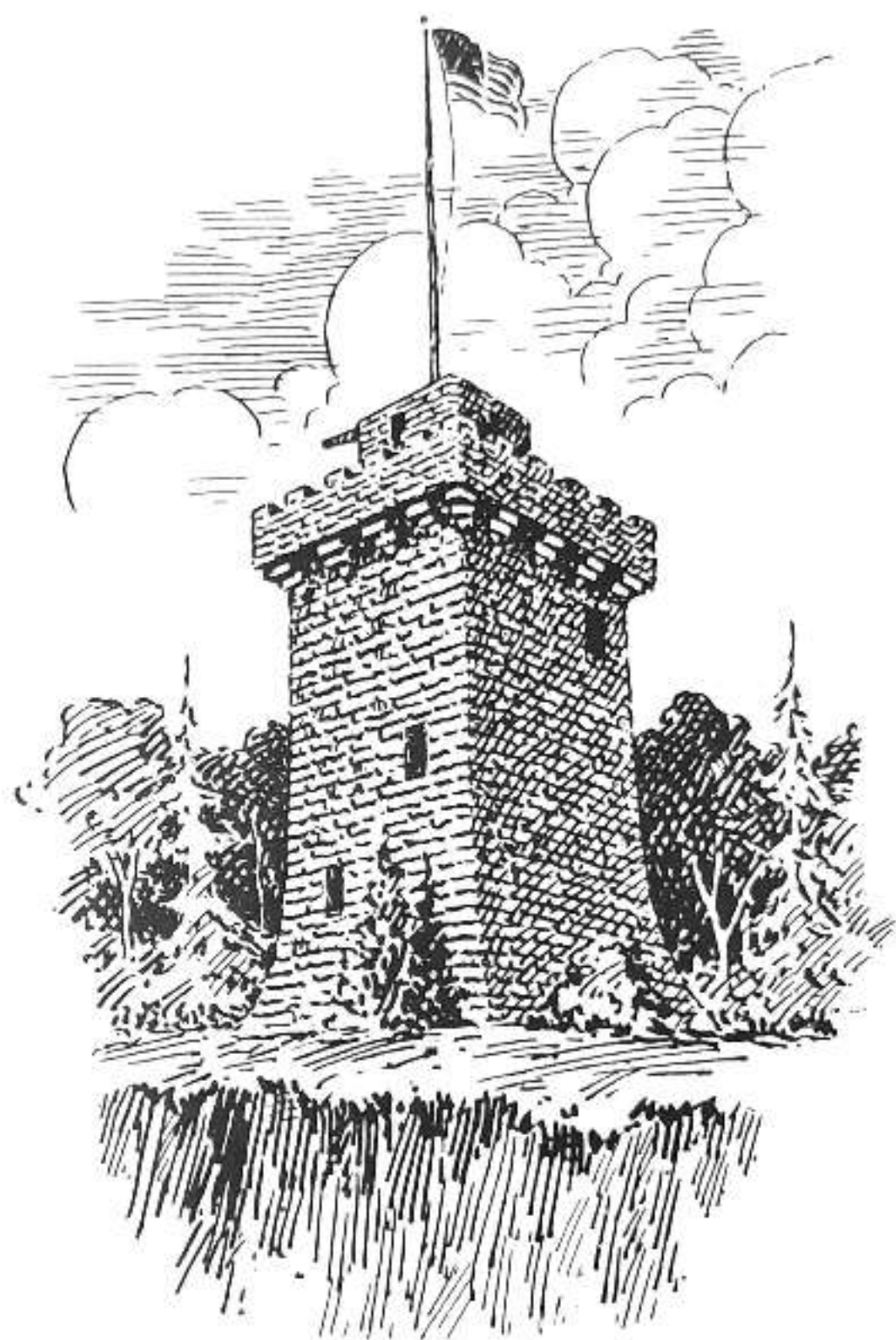
1 teaspoonful butter (melted  
in hot milk)

1 teaspoonful baking powder

Mix thoroughly, using  
electric beater if possible, and  
bake in 2 layers in moderate oven  
(about 20 min.)

Icing: Cream  $\frac{1}{2}$  cup of  
butter with  $1\frac{1}{2}$  cups powdered  
sugar: add 2 tablespoonfuls  
strong cold coffee,  $1\frac{1}{2}$  squares  
melted chocolate, and 1 table-  
spoonful vanilla.

Margaret M. Cram



THE TOWER ON INDIAN ROCK  
ETHAN ALLEN PARK  
BURLINGTON-ON-LAKE CHAMPLAIN

## Mocha Cake.

- 1 cup sugar  
 $\frac{1}{4}$  cup butter  
Yolks of 2 eggs  
 $\frac{1}{4}$  dessert spoon cocoa  
dissolve in  $\frac{1}{4}$  cup coffee  
 $\frac{1}{2}$  cup sweet milk  
 $\frac{1}{2}$  cups flour  
1  $\frac{1}{2}$  tsp soda  
 $\frac{1}{2}$  tsp salt  
1  $\frac{1}{2}$  tsp vanilla



### Filling

- $\frac{1}{2}$  cup sugar  
2 tbsp cocoa  
1 tsp cornstarch  
1 tsp butter  
 $\frac{3}{4}$  cups coffee  
1 tsp vanilla  
Cook until thick, put  
between cake while hot.

### Frosting

- $\frac{2}{3}$  cup sugar  
3 tbsp cold water  
Cook until it hairs add  
whites of 2 eggs well beaten  
Beat till thick

Mrs. Frederick A. Chapin

# Mother's Gum Gum Cake

$\frac{1}{2}$  box raisins  
1 cup sugar  
 $\frac{1}{4}$  " shortening  
1 " water

} Boil to-gether  
and cool.

When cool add —

$1\frac{1}{2}$  cups flour  
1 teaspoon cinnamon  
 $\frac{1}{2}$  " cloves  
 $\frac{1}{2}$  " salt  
 $\frac{1}{2}$  " soda

} Sifted  
to-gether

Bake in moderate oven  
about 20 min.

Mrs. John L. Rivers.



## New Zealand Pound Cake.

1 lb. butter	1 lb. seedless raisins
1 lb. sugar	1 1/2 lb. mixed peel
1 1/4 lb. flour	orange, lemon, citron
9 eggs	1/2 cup almond meats.

Beat sugar and butter together with the hand, add eggs, one at a time, still mixing with the hand. Mix until you do not feel the "strings" in the eggs. Add dry ingredients (raisins, peel, nuts and flour) last.

Bake in angel cake tin or in two bread tins.

Takes about 2 1/2 hrs in moderate oven.

There is no soda or baking powder in this.

Mrs. E. L. Gifflette

## Nut Cakes



2 eggs whole

1 cup light brown sugar

$\frac{1}{2}$  cup flour

$\frac{1}{4}$  teaspoon Baking powder

Salt to taste

$\frac{3}{4}$  cup chopped pecan meats

1 teaspoon Vanilla

Cream eggs and sugar together  
Mix dry ingredients and add  
to above mixture. Stir well.  
Add  $\frac{3}{4}$  cup nuts and Vanilla  
Bake in oven at  $350^{\circ}$  for  
about 20 minutes.

Mrs C. A. Pease

## Orange Cake.



1 cup sugar

2 eggs

1 heaping teaspoon baking powder

1 heaping cup cake flour.

butter size walnut.

$\frac{1}{2}$  cup milk "hot"

beat eggs until thick add sugar & beat again, heat milk with butter added to boiling point. add to sugar and eggs mixture. Add flour and baking powder which has been sifted together and bake in layer cake tins

## Frosting.

1 cup sugar 1 egg white

$\frac{1}{4}$  teaspoon cream tartar.

$\frac{1}{2}$  teaspoon baking powder

grated rind one orange

$\frac{1}{4}$  tablespoon cold water.

Put sugar water, egg white, cream tartar in double boiler, place over boiling water & beat until it comes to a peak remove add baking powder, orange peel cool and spread.

Mary W. Packhill.

## Pork Cake



- 2 Eggs
- 1 cup sugar
- $\frac{1}{2}$  " molasses
- $\frac{1}{2}$  " salt pork (chopped fine)
- 1 " raisins
- $\frac{1}{2}$  " citron (chopped)
- $\frac{1}{2}$  t. spoon soda.
- $\frac{1}{2}$  " " cinnamon
- $\frac{1}{2}$  " " cloves
- $\frac{1}{2}$  " " nutmeg

Pour  $\frac{1}{2}$  cup hot water over pork and dissolve the soda in this; add flour for a thick batter like fruit cake

Mr. L. A. Trine

— Quick Sponge Cake —

Beat yolks of 4 eggs

Cream in 1 c. sugar

Add 3 tbsp. cold water (exact)

Flavoring

little salt

1 c. flour

Add slowly 1 tsp. baking-  
powder

Beat egg whites stiffly -  
fold into above mixture

Bake in moderate oven (325°F.)  
until firm to the touch  
and a delicate brown.

Dorothy A. Payne





## Sour Cream Cup Cakes.

One cup sour cream,  
One cup sugar,

Two eggs,

All well beaten together.

Add two small cups of  
flour.

Flavor to taste.

Add one cup fruit meats,  
chopped.

One cup raisins chopped.

One tea spoon soda.

One tea spoon cream tartar.

One scant tea spoon oil.

Charlotte T. Sheldon.



# "Three In One" Cake



- (1) 2 eggs.  
1 cup sugar  
1 1/2 cups. Sifted down flour.  
1/8 teaspoon salt.  
1 teaspoon vanilla  
1 rounded teaspoon baking powder.  
1 cup sweet cream.

Beat eggs lightly and add other ingredients and beat 3 minutes. Bake in 350° oven for forty minutes.

- (2) To make a chocolate cake leave out 1/2 cup. flour. and add 1/2 cup cocoa.

- (3) To make a good nut loaf cake. use sour cream & soda. and add 1 cup of finely Chopped nuts.

Margaret B. Fulton



# Upside Down Cake.

$\frac{1}{8}$  cup butter

1 cup brown sugar put in fry pan, let melt slowly. Lay slices of pineapple in pan and pour over the following.

1 cup white sugar.

1 egg. 9 table spoons  
pine apple juice

$1\frac{1}{2}$  cups flour

$1\frac{1}{2}$  tea spoons baking powder beat well and pour over pine apple. Bake 40 minutes.

Sadie Prescott Cheney.

## War Cake

Eggless-Butterless-Milkless

2 cups brown	sugar
2 " hot	water
2 teaspoon	lard
1 package Sultana	raisins
1 teaspoon	salt
1 "	cinnamon
1 "	cloves

Boil these for five minutes  
after they begin to bubble.  
When cold add:

3 cups flour  
1 teaspoon Soda dissolved  
in hot water.

Bake in two loaves -  
45 minutes in slow oven.

This cake improves  
by keeping. During the war this  
recipe was not given away -  
but sold for ten cents - benefited Red Cross

Mrs Frank C. Dunn

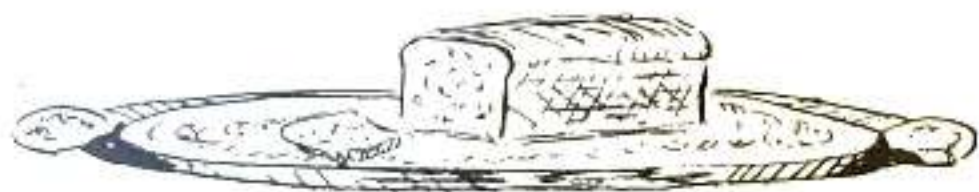
## Washington Cake

1 cup butter, 2 cups sugar -  
cream well, then add  
4 eggs beaten well - then 1 cup  
milk - 3 cups flour - first one  
than the other, little by little  
then  $\frac{1}{2}$  tsp. Baking Soda  
dissolved in a little boiling  
water.

1 dessert spoon of  
cherry - Stir in fruit.  
Well floured -  $\frac{1}{2}$  lb.  
citron sliced thin.  $\frac{3}{4}$  lb.  
seeded Raisins, a few  
red candied cherries.

Bake about  $1\frac{1}{4}$  hours in  
a moderate oven.

Mrs. Joseph Reynolds



## Whipped Cream Cake.



1 cup whipping cream      1 cup sugar  
2 eggs       $\frac{1}{2}$  cups cake flour  
 $\frac{1}{2}$  teaspoon vanilla extract       $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon lemon extract      2. teaspoons baking powder

Whip cream until it holds its shape. Add eggs beaten until thick and lemon colored, mix well, then add extracts and sugar. Slowly add flour sifted with salt and baking powder. Bake in 2 greased 8-inch layer cake pans in moderate oven (350 degrees. 30 minutes

M. S. Foster

## White Cake.

Beat 2 eggs until light, add 1 cup sugar and a pinch salt and beat more.

Then add 1 cup flour sifted with 1 teaspoon Baking Powder, also flavoring, and stir until mixed.

Lastly add  $\frac{1}{2}$  cup sweet milk and 1 tablespoon butter that has been brought to a boil.

Bake in a moderate oven.

Mrs. Dwight Phelps.



## Brave Macaroons.

Beat an egg with a cupful of granulated sugar into a very light froth.

Add  $\frac{1}{4}$  lb. of finely chopped salted almonds, two and a half tablespoonsful of wheat bran.

Drop on well buttered tins and bake for about ten minutes. They spread.



William V. Kirby-



# Carolyn's Chocolate Brownies

2 eggs

1 cup sugar

$\frac{1}{2}$  cup shortening

$\frac{1}{2}$  cup flour

1 cup nut meats

2 squares chocolate, melted.

vanilla

Mix in order given.

Bake in moderate (350°)  
oven. Yield, 1 doz.

Lucille T. Homer



## Butterscotch Ice-box Cookies

2 c. brown sugar

2 eggs

3  $\frac{1}{2}$  c. flour

$\frac{1}{2}$  c. nuts

1 c. melted butter

$\frac{1}{2}$  c. raisins

$\frac{1}{2}$  c. candied cherries

$\frac{1}{2}$  tsp. salt

$\frac{1}{2}$  tsp. baking powder.

1 scant tsp. soda

1 tsp. vanilla

Form in rolls, wrap in waxed paper.  
Chill in refrigerator. Slice & bake  
on greased cookie sheet, 375°

Mabel W. Schmidt



## Chocolate Rappen

6 oz. sugar

6 oz. butter

6 oz. almonds (ground)

6 oz. flour

2 small cakes sweet chocolate

1 egg white



Cream sugar and butter.

Add ground almonds and flour.

Grate the chocolate and add to mixture. Beat the egg white stiff and fold in mixture.

Roll mix on lightly floured board about  $\frac{1}{4}$  inch thick. Cut out with small cookie cutter. Put an almond on each cookie and bake in a moderate oven.

May E. Van Dyck

# Chocolate Nut Drop Cookies

- 1 cup  sugar  
 1/4 cup  butter   
 1  egg   
 1/2 cup   
 1 1/2 cups  flour   
 2 Teaspoons  baking powder  
 1/2 cup  cocoa  
 1 cup  nut meats

Cream sugar and butter in a bowl. Beat egg, and then add the egg and milk. Sift flour, baking powder, and cocoa, and add to mixture, then add nuts. Stir well.  
 Drop with spoon on greased baking sheet and bake in hot oven (375° F) for 15 minutes.

Peggy D. Smith

I am now eleven years old and have been making these cookies since I was nine. My friends and I like them very much.

# Christmas Cookies

- 1c butter
- $1\frac{1}{2}$ c sugar
- 1c walnuts
- $\frac{3}{4}$ c chopped dates  
(1 pkg. =  $1\frac{1}{2}$ c)
- 3 eggs
- 3 T maraschino cherry juice  
and cherries cut fine (10¢ bottle)
- 1t soda
- 3c flour
- $\frac{1}{2}$ t salt

Hey!



pop

from spoon on cookie sheets

275°

30 min.



80 small cookies

Tarion  
Jones  
Parratt

## Cookies with Baked frosting

Cream  $\frac{1}{2}$  cup shortening, 1 cup sugar and two well beaten eggs.

Add  $\frac{1}{2}$  tsp. vanilla;  $\frac{1}{2}$  tsp. salt;  $1\frac{1}{2}$  cups flour sifted with 1 tsp. baking powder.

Spread out  $\frac{1}{4}$  inch thick on greased cookie sheet.

frost with white of 1 egg, beaten stiff; 1 cup of brown sugar, folded in;  $\frac{1}{2}$  tsp. vanilla.

Spread over uncooked cookie batter, sprinkle with chopped nut meats. Bake 20 minutes at 325°. Cut in squares while warm.

Marion M. Bossa

## Tomato Soup Cake

1 cup sugar  
1 can tomato soup  
1 tsp. soda in soup  
 $\frac{3}{4}$  beat well

$\frac{1}{2}$  cup shortening  
2 cups bread flour

$\frac{1}{2}$  tsp. salt  
2 tsp. baking powder

$\frac{1}{2}$  tsp. cinnamon

$\frac{1}{2}$  tsp. nutmeg

$\frac{1}{2}$  tsp. cloves

1 cup raisins  $\frac{3}{4}$  1 cup nuts

Bake in slow oven one hour.

### Icing

1 pkg. cream cheese

$1\frac{1}{2}$  cups. confectionery sugar

Mrs. Ernest J. Norton



## Date Jumbles

2 cups brown sugar

$\frac{2}{3}$  cup lard creamed together

2 eggs

1 scant teaspoon soda in  $\frac{1}{2}$  cup boiling coffee

1 tsp vanilla

1 cup chopped dates

1 cup broken walnut meats

$2\frac{1}{2}$  cups pastry flour with

1 tsp B K powder sifted in it  
(measure flour before sifting)

Drop a tsp batter on a greased tin and bake at  $400^{\circ}$

M. R. G.



## Fattigmann.

5 yolks.

4 Tablespoons sugar.

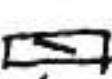
4 Tablespoons cream.

3 Teaspoons Brandy.

1 Teaspoon vanilla

3 egg whites.

flour.

Mix yolks and sugar,  
add cream, brandy,  
vanilla, egg whites  
beaten stiff, add flour  
enough to roll out thin.  
Cut strips 3 in. long  
1 1/2 in. wide, make slash  
in center thus  Pull  
one end through slash  
fry in deep fat. Roll  
in sugar.

Mrs. H. D. Hender.



## = MERINGUES =

1 scant cup sugar  
2 egg whites  
1 level tsp. Cornstarch  
 $\frac{3}{4}$  cup walnut meats  
 $\frac{3}{4}$  cup chopped dates.



Beat whites til stiff. Add sugar and Cornstarch. Place in double boiler and cook 7 minutes, stirring constantly. Add dates and nuts. Drop by spoonfuls on buttered sheets. Bake in slow oven, 300°.

Vilera M. Wood

## = FINGER PUTKERS. =

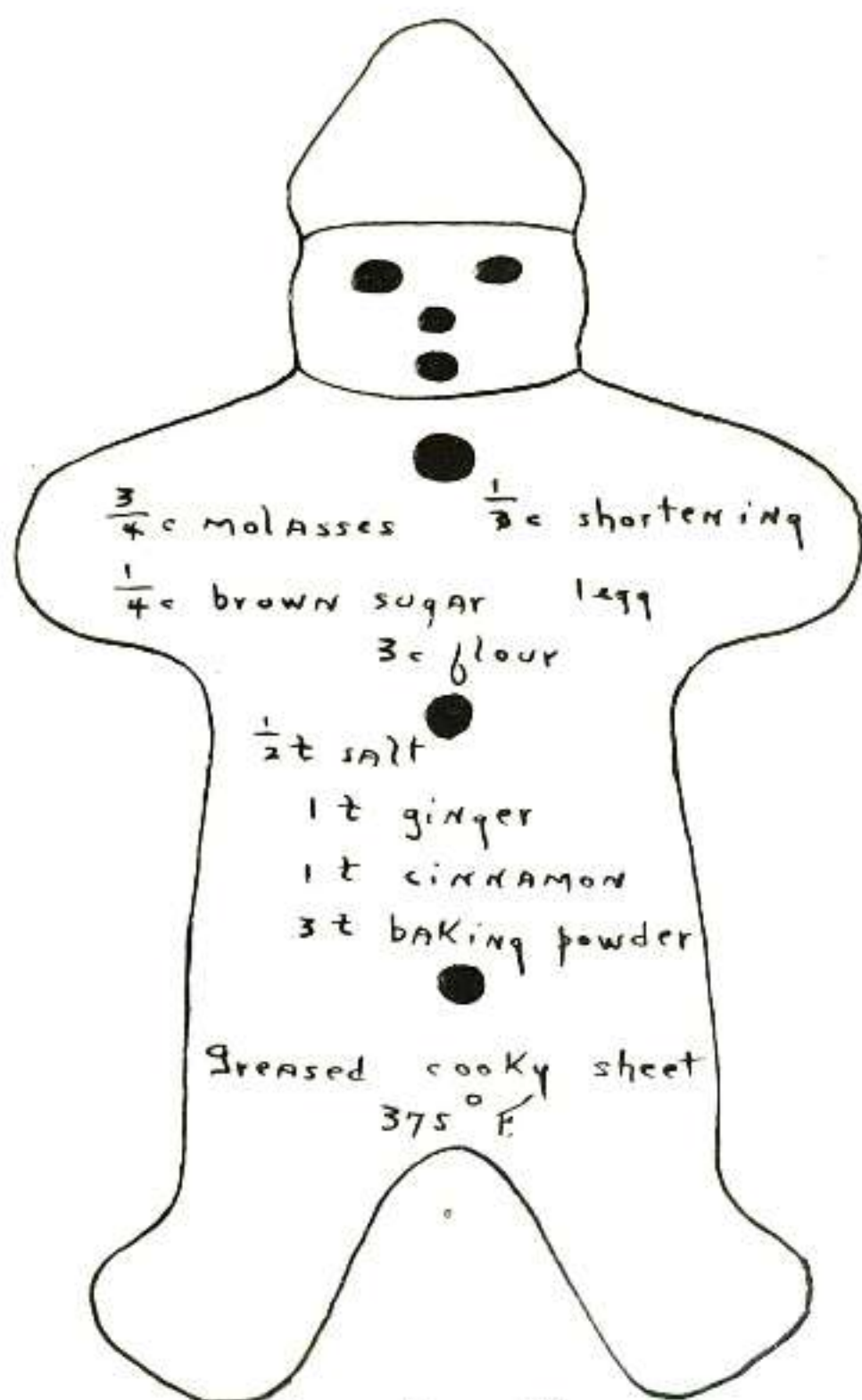
$\frac{2}{3}$  cup butter,  $\frac{1}{3}$  cup brown sugar,  
1 egg yolk, 1 cup flour, jelly, 1 egg white,  
1 tsp. almond flavoring,  $\frac{1}{2}$  cup chopped nuts.  
Cream butter and sugar, mix in egg yolk.

Add flour and flavoring. Form into small balls, make hole in center, fill with jelly. Roll in beaten egg white, then in chopped nuts. Makes about 25 small cookies but rich ones.

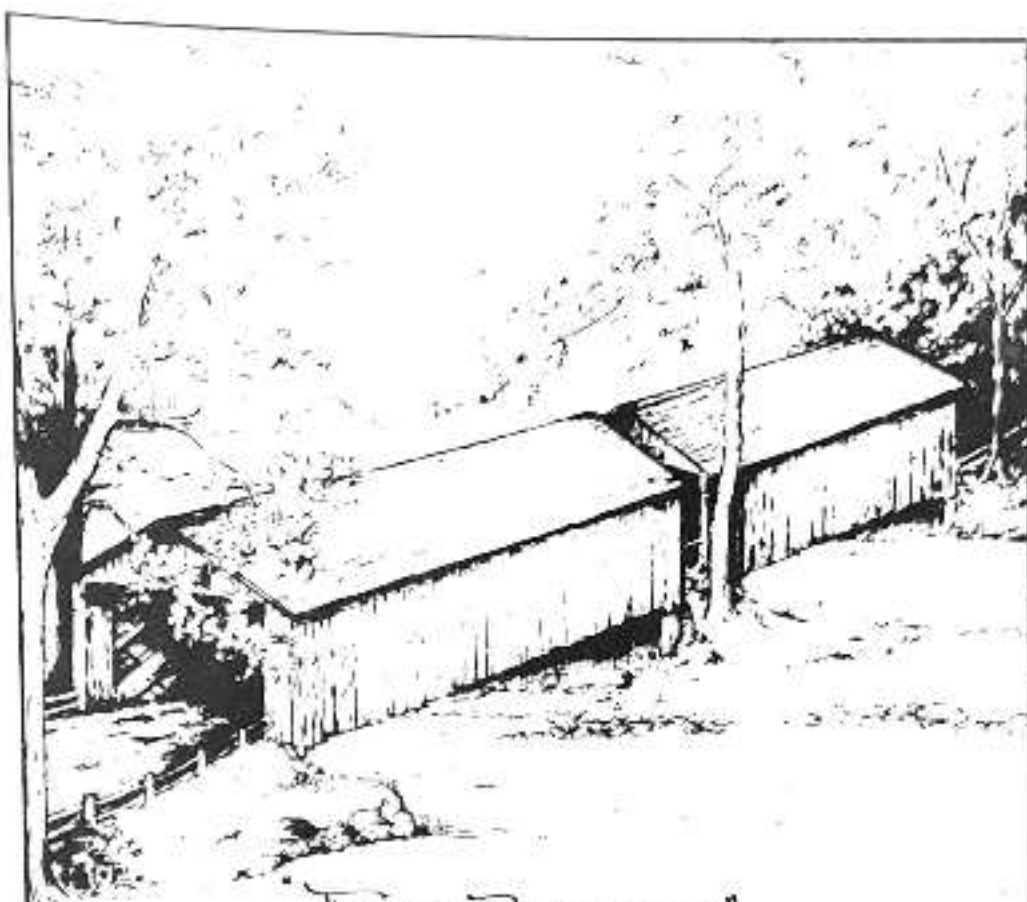


Ruth W. Lyons.

# 18 Gingerbread Men!



Marilyn Kay Parrott



## "TWIN BRIDGES"

TOWN OF RUTLAND

THE OLD COVERED BRIDGES, ONCE SO CHARACTERISTIC OF THE VERMONT SCENE, ARE FAST DISAPPEARING BEFORE THE DEMANDS OF MAN AND HIS MODERN TRAFFIC. THIS ANCIENT PAIR, OFF THE MORE BEATEN TRACK OF TRAVEL, HAVE MANAGED TO SURVIVE BOTH THE CRAZE FOR SPEED AND THE FLOOD OF NOVEMBER, 1927 AND ARE NOW APPROACHING A CENTURY OF SERVICE.

# Julia's Ginger Snaps

1 cup dark molasses - heat and  
when cool, add -  
 $\frac{1}{3}$  cup Crisco  
 $\frac{2}{3}$  cup sugar  
1 Teaspoon ginger  
1 " cinnamon  
 $\frac{1}{2}$  " soda  
 $\frac{1}{2}$  " salt



1 egg well beaten  
 $2\frac{1}{2}$  cups of flour with 1 tea-  
spoon of baking powder  
Put in ice box for one hour  
Roll thin and bake in moderate  
oven  $350^{\circ}$  about ten minutes

Alie H. Goss -



### - Lilies -

2 eggs, beaten light, pinch of salt,  
1 cup sugar.

Beat in  $\frac{1}{2}$  cup flour. Add another  
 $\frac{1}{2}$  cup flour with 1 tsp. baking powder. Continue  
to beat. Add 1 tsp. vanilla,  $\frac{1}{4}$  cup boiling  
water. Batter is quite thin. Drop on buttered  
tins, tbs. at a time. Bake. Shape very quickly  
like calla lily cups. One person cannot  
handle more than six at a time. Fill with  
whipped cream just before serving. Add a  
bit of orange jelly to center to imitate  
spadix. This rule makes about three doz. lilies.

Marion Gary-

### Leroy Crisps

2 egg whites beaten stiff. 1 cup sugar  
2 tbs melted Crisco -  $\frac{2}{3}$  cup coconut  
 $\frac{1}{2}$  ts. salt -  $\frac{2}{3}$  cup chopped nuts  
1 ts. vanilla - 4 cups Corn flakes

Add sugar, salt to egg whites, beat till  
dissolved. Add Crisco and vanilla, then stir in  
coconut, nuts, corn flakes which have been  
mixed together. Form into clusters. Place on tin  
2 inches apart. Bake 15 min in moderate oven - 350°.



Mrs. G. A. Walker Lund.



## LACE COOKIES.

SLOWLY HEAT TO BOILING POINT

1 CUP BREWSTER'S RABBIT MOLASSES

1 CUP BUTTER

1 CUP SUGAR

BOIL ONE MINUTE, REMOVE FROM  
FIRE AND ADD = 2 CUPS FLOUR

1 TSP. BAKING POWDER

$\frac{1}{2}$  TSP. SODA.

STIR WELL. SET PAN IN HOT WATER  
TO KEEP BATTER FROM HARDENING.

ON BUTTERED BAKING SHEET DROP  
 $\frac{1}{4}$  TEASPOON OF MIXTURE, THREE INCHES  
APART. BAKE IN MODERATE OVEN  
UNTIL BROWN. LIFT OFF SHEET  
WHEN HARDENING AND STILL WARM.

*Wm John S. Skeldore*



Mince Meat-Drops (Goreen)

1 egg -  $\frac{1}{2}$  cup sugar

$\frac{1}{4}$  cup shortening

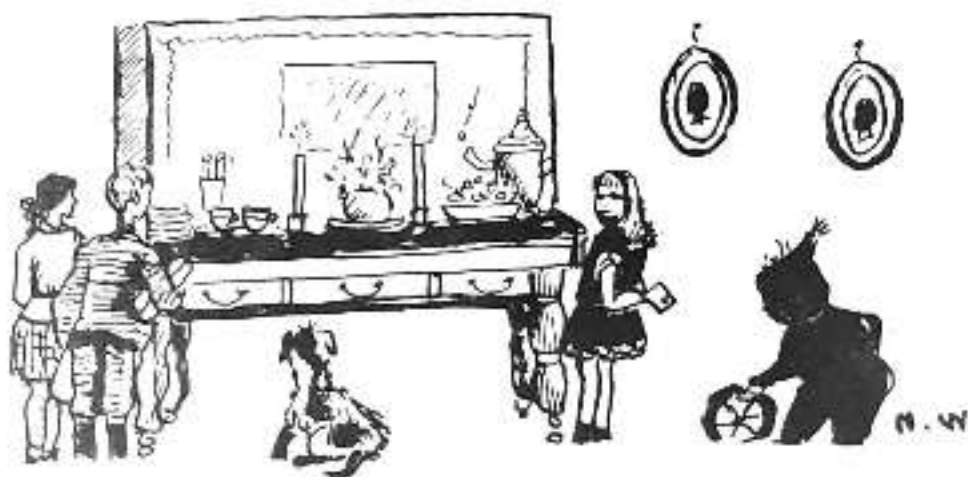
1 cup mince meat

$2\frac{1}{2}$  tsp Baking Powder

$\frac{1}{4}$  cups flour.

Cream shortening - add sugar  
beaten egg and mince meat  
Add flour and baking powder  
which has been sifted  
together. Drop by teaspoon  
on greased baking sheet  
and bake in oven around  
(375°) for about ten minutes.

Elsie F. Threlk





## Old English Drop Cookies

2 c. brown sugar

1 c. shortening

1 c. cold coffee

2 eggs

1 tsp. cinnamon

1 tsp. nutmeg

2 c. raisins

1 c. nuts

1 tsp. soda dissolved in 1 tb. water

1 rounded tsp. baking powder, sifted in  
3 c. flour.

Mix + drop by spoonfuls on greased  
baking sheet. Bake at 375°.

Maxine Midgley



# Peanut Butter Cookies



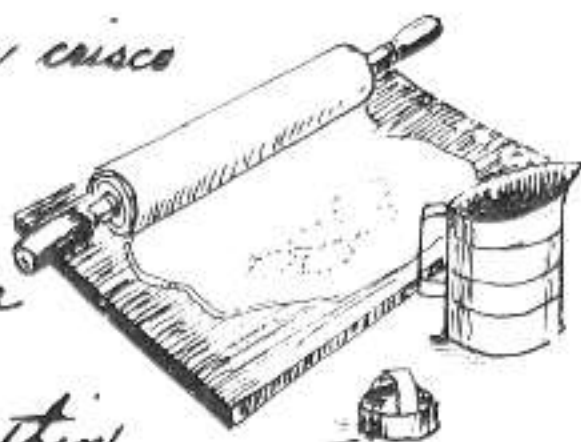
One cup sugar  
 $\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  " peanut butter  
 $\frac{1}{4}$  " milk. 2 eggs.  
2 " flour: 2 tsp. baking  
powder:  $\frac{1}{2}$  tsp. salt  
 $\frac{3}{4}$  cup peanuts

Cream sugar, shortening  
and peanut butter together:  
add the well-beaten eggs:  
the milk - then flour, salt  
and baking powder sifted  
together: add chopped nuts:  
mix well, and drop from  
spoon onto greased pans.

Mrs. C. R. Roberts

## Sour Cream Cookies.

- 1 cup sour cream
- 1 cup butter or crisco
- 2 cups sugar
- 2 eggs
- 1 teaspoon soda
- 1 " vanilla
- flour to roll thin
- sprinkle with sugar.
- bake at 400°



Bess R. Lyons

## Scotch Bread

- 1 cup softened butter
- 3 cups flour
- 3 tbs. sugar

Mix thoroughly and turn out on board.  
Roll lightly the same as for cookies  
Cut in squares and bake in moderate  
oven 20 minutes in paper lined baking  
sheet.

Mrs Harry Elamille

## Scotch Short Bread



- 2 lbs of flour.
- 1 lb. of butter
- 1 lb of Shelled Almonds.
- 1 lb orange peel, cut fine
- 6 ounces Sugar.

Beat the butter to a cream  
gradually stir in the flour  
Add sugar, almonds and  
orange peel - place in tin  
and bake half an hour.

Mary V. Twitchell



~ Soft Molasses Cookies ~

{  $\frac{3}{4}$  cup of Crisco, lard, or lard  
 $\frac{3}{4}$  " " sugar

cream together, then add

$\frac{3}{4}$  cup of molasses

$\frac{3}{4}$  " " sour cream

1 scant tablespoonful of soda

2 eggs well beaten

$\frac{1}{2}$  tablespoonful of salt

$\frac{1}{2}$  " " ginger

Cinnamon to taste -

flour to make a soft dough -

Chill in ice box -

Then roll lightly on floured board,

pat and roll to  $\frac{1}{2}$  inch thickness.

using half of mixture at a time -

shape with round cutter dipped  
in flour -

Bake in moderate oven -

Ruth Johnson Reed

## Snickerdoodles. >

A Pennsylvania Dutch Cookie Recipe

1/2 cup butter	- 1/4 tsp. salt
2 cups sugar	- 2 level tsp. baking powder
1 cup milk	- 1 tsp. ground cinnamon
2 eggs	- 3 tsp. powdered sugar
3 cups flour	-

Cream butter and sugar, add egg yolks and salt. Add milk and flour alternately, the baking powder having been sifted in the flour, and the beaten egg whites last. Spread in shallow pan and sift powdered sugar and cinnamon over the top.

Mrs. Newman K. Chaffee

## Sour Cream Cookies >

1 cup brown sugar	- 2 cups flour
1/2 cup shortening	- 1/2 tsp. nutmeg
1/2 cup sour cream	- 1/2 tsp. soda
1 egg beaten	- 2 tsp. baking powder
1/2 tsp. salt	- 1 cup finely chopped nuts meats.

Drop by teaspoons. Bake 400°-15 min.

- Frances C. Lyons -



## Vanilla Kyffers

- 8 oz. butter
- 3 oz. sugar
- 4 oz. almonds (ground)
- 11 oz. flour
- 1 teaspoon vanilla



Cream butter and sugar and add ingredients in order named. Roll out lightly on floured board about  $\frac{1}{4}$  inch thick. Cut in shape of crescents.

Bake in a moderate oven until lightly browned.

May E. Van Dyck





## Chocolate Cream Frosting

1 square of chocolate

1 cup of cream

1 cup of sugar

Put all together in double boiler. Be sure water is boiling in boiler before putting mixture on to cook. Cook

$\frac{1}{2}$  hour, stirring occasionally.

Take off stove, let cool thoroughly. Then whip with egg beater.

Pauline Perkins Gurney

## Chocolate Frosting.

1 c. water in top of  
double boiler. add  $\frac{3}{4}$  c  
sugar + 2 sq. choc.  
when choc. melts add  
2 T cornstarch in a  
little cold water + pinch  
of salt. Cook till thickens  
add 1 t. butter when  
cool add 1 t. vanilla

Mrs H. H. Jones.



## Easy Chocolate Fudge Frosting

1 cup of sugar

$\frac{1}{4}$  cup of cocoa

$\frac{1}{4}$  cup of milk

$\frac{1}{4}$  cup of butter

Boil one minute

stir and spread

on cake

Mrs A. H. Bellorosi



# Fig Cake Filling.

2 cups chopped figs.

$\frac{2}{3}$  cup Sugar.

2 tablespoons corn starch

$\frac{2}{3}$  cup boiling water.

Cook over hot water

10 minutes.

add 1 tablespoon butter

1 tablespoon lemon  
juice

Cool & spread between  
cake layers.

Mrs. B. H. Robinson.



### Fudge Frosting

2 tablespoons butter

1 cup sugar

$\frac{1}{4}$  cup milk

1 square unsweetened chocolate

$\frac{1}{2}$  teaspoon vanilla

Put butter in saucepan; and when melted add sugar and milk. Bring to the boiling-point and let boil ten minutes. add chocolate and let boil five minutes, taking care that chocolate does not adhere to bottom or sides of pan. Remove from range, add vanilla, and beat until of right consistency to spread.

Mrs. D. O. Beckwith



# Lemon Fluff Filling

for pies and Tarts

This takes an awful  
beating and likes it!

First, bake your flakiest pie  
crust, either in one nine-inch or six  
individual tins.

Beat 3 egg yolks until thick  
and lemon colored.

Gradually add  $\frac{1}{2}$  cup sugar  
while continuing beating.

Mix thoroughly and add juice  
of one lemon, and its grated rind.  
(Just as good without the rind.)

Slowly add 3 tablespoons of  
boiling water.

Cook in Top of double boiler  
to thin custard stage, stirring con-  
stantly.

Beat three egg whites until  
firm.

Gradually add  $\frac{1}{2}$  cup sugar.  
Fold the meringue mixture  
into the custard.

Fill pie crust. May be browned  
in oven if you like.

Don't Try To keep  
more than a day.



# Vermont Maple Icing

Boil one cup of Maple  
Syrup until it spins a thread;  
Add slowly to two stiffly  
beaten egg whites. Beat until  
stiff enough to spread on cake

Dorothy Lois Stead







# CANDY



## ~ Brown Sugar Candy ~

$\frac{2}{3}$  cup white sugar  
 $1\frac{1}{3}$  cups brown sugar  
 $\frac{1}{2}$  cup milk  
1 square butter

Cook all together slowly until mixture forms soft ball in cold water. Remove from heat,  $\frac{1}{2}$  beat. Add  $\frac{1}{2}$  cup of finely cut walnut meats before it thickens too much.

Helen H. Knapp

## ~ Chocolate Creams ~

4 cups sugar  
3 cups water  
Pinch cream tartar

} Dissolve thoroughly.  
Boil rapidly to  $230^{\circ}$   
Keep sides of pan clean

Blend Walter Baker's "Valley Liquor"  $\frac{1}{2}$  "Detroit Sweet chocolate"

Pour boiled syrup on cold platter or porch. When cold beat with wooden spoon. Just before it sets, flavor with vanilla  $\frac{1}{2}$  drop on waxed trays [probably outside - very cold to dip]. Chocolate has been melting in top of double boiler. Moisture spoils chocolate. Chocolate must be stirred in pan  $\frac{1}{2}$  in dish used for dipping constantly  $\frac{1}{2}$  must be cold. Dip quickly. Chocolate gets grey if not thoroughly stirred  $\frac{1}{2}$  if too hot. Only a few pieces at a time can be dipped as chocolate will set in dish very rapidly. Just add little more of warm chocolate. Handle these chocolates carefully.

Maria M. Bucklin

## Calico Fudge

$1\frac{1}{2}$  cups white sugar  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{2}{3}$  cup milk

Boil until soft ball  
forms in water. Remove  
from stove.

Add 2 Tablespoons butter

4 " Peanut "

4 " marshmallow fluff

Beat slightly

Gertrude S. Davis.



## Candace Chocolate Caramels

2 cups sugar

1 quart cream

1 1/2 cups Karo syrup

1 tsp. vanilla

1 can condensed milk

2 squares Baber's chocolate

Stir constantly. Cook until thermometer registers 238°. Add one cup of chopped nuts, if desired.



Candace S. Babber

## Chocolate Fudge

2 cups sugar

1 Tbs. flour

Milk to moisten

} blend together - bring to boil  
and add

3 squares of chocolate

Boil not too fast until done. This is best determined by stirring small amount in dish.

Add small amount of salt, butter size of small egg.

Cool before stirring.

Add 3/4 cup whole nut meats & 1 tsp. vanilla.

Cut in squares before it cools.

Grace Stebbins

## Candied Grapefruit Peel.

3 grapefruits



Cut rind into strips  $1\frac{1}{4}$  inch wide. Put in Kettle, cover with cold water. Add one teaspoonful of salt. Boil 15 minutes. Throw off water, and add fresh water. Twice. Boil 20 minutes each time. If water is bitter boil again in fresh water. Drain, put back into Kettle with  $2\frac{1}{2}$  cups of sugar, and one cup of water. Boil stirring occasionally until syrup has all boiled down. Spread on oiled paper and before it is entirely cold. Roll the strips in  $\frac{1}{2}$  cup of sugar.

Mrs. Frank Johnson.



## English Toffee

2 cups sugar  
1½ cups butter  
2 cups blanched almonds  
2 tbsp. water

½ cup grated sweet chocolate  
Combine sugar, butter, and water and cook over low heat 'til butter is melted, stirring occasionally. Add the almonds and continue cooking slowly without stirring to 280°F. or 'til crisp when dropped in cold water.

Pour into shallow pan and when cool sprinkle with grated chocolate. Break into pieces. Makes about 1½ pounds.

## Divinity Fudge

2½ cups sugar, 1½ cups white hard corn syrup, 1½ cups water, 2 egg whites, 1 cup chopped walnuts. Mix sugar, hard and water. Boil 'til mixture will form soft ball when dropped in cold water.

Beat egg whites stiff. Pour half of boiling mixture on egg whites, beating constantly. Boil other half two minutes longer, then add to first half, still beating and add walnuts and vanilla. Put in buttered pan and cut in squares.

Nathalie Gillette



### - Potato Candy -

Old Pennsylvania Dutch Recipe

1 potato boiled and mashed

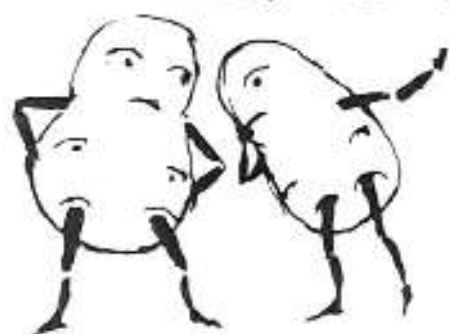
1 pinch salt

Rub in xxxx confectioner's sugar to mold

Flavor and color to taste - Shape as desired

Roll in chocolate shot or melted chocolate

Use as any fondant.



Grace C. Woods

### - French Cocoa Balls -

$\frac{3}{4}$  cup cocoa

$1\frac{3}{4}$  " con. sugar (4x sugar)

1 cup nut meats

$\frac{1}{2}$  " Eagle Brand Sweetened Condensed Milk

1 tablespoon vanilla

mix -  $\frac{1}{2}$  cups cocoa and  $1\frac{1}{2}$  cups confectioner's sugar and chopped nut meats. moisten with condensed milk and vanilla.

Shape into balls - Combine remaining sugar and cocoa and roll balls in it. makes three dozen.

Rita C. Hagg.

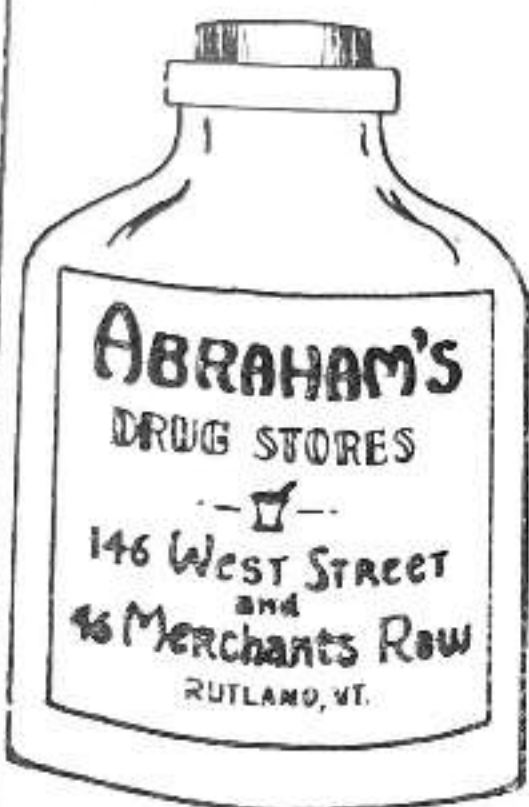
## Maple Cream

Two cups of Maple Sugar  
One half cup of Cream.

Boil until it threads then  
Stir in one cup of buttermilk.  
Pour into buttered tins <sup>and</sup>  
When nearly cold cut in squares.

## Grapefruit.

6 Sweet Grapefruit juice Pure  
Maple Syrup or Grimm's  
Soft Gran Maple Sugar.  
You will be pleased with the  
new and delicious flavor.  
Nella M. Grimm, Tex.



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RUTLAND, VT.

## Maple Fudge

- 2 cups of sugar
- 1 cup of maple syrup
- 1 tbsp. of corn syrup
- 1 cup of milk

Cook until it forms a soft ball in cold water or  $236^{\circ}$  by a thermometer. Cook well, then beat until creamy, and pour in a buttered pan.

Alison Stead



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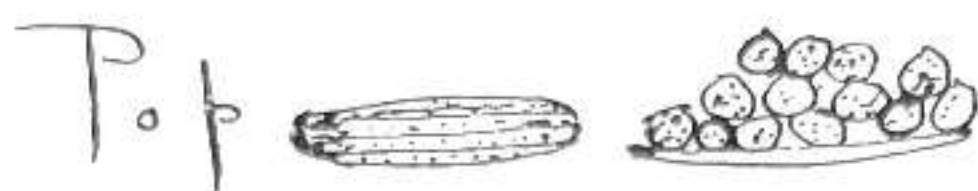
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Compliments of Wilson & Co.

Only Wilson & Co.

Make Tender Made Ham.



Have  $4\frac{1}{2}$  quarts of popped corn

Make a syrup of:-

1 cup of light colored molasses.

$\frac{1}{4}$  cup of white sugar.

1 teaspoon of butter.

1 teaspoon of vinegar.

Boil about 5 minutes or until a drop hardens in cold water.

Pour syrup over popped corn and stir thoroughly.

Dip hands in cold water and while wet form into about 12 balls.

Nancy Parkhill



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INSURANCE

RUTLAND VERMONT.





### Peanut Butter Fudge.

2 cups brown sugar  
 $\frac{3}{4}$  "milk and  $\frac{1}{4}$  cup cream  
 $\frac{3}{4}$  teaspoon salt

Cook until mixture reaches  
the "soft ball" stage.

Remove from fire, add  
1 heaping tablespoonful  
soft peanut butter and  $\frac{3}{4}$   
cup raisins. Beat well.

Mrs. J. Marsh Spafford.

*Congratulations!*



You have a right to be proud of these grand recipes . . . and now that you have all these new dishes to try out—why not try some new table settings? Variety in dishes, variety in food and variety in accessories for the table add untold zest to even the most simple meal. Speaking of variety in accessories—why not dip some of those faded table cloths and napkins in DIAMOND TINTS AND DYES? The shades are positively entrancing and so easily obtained! Just follow the simple directions on each package—and presto! Pale pastels or vivid fiesta colors are yours!

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Mae Martin  
Dept. 40.

*Mae Martin*

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# PICKLES and PRESERVES



## All-Year Relish

- 1 small can pimientos
- 2 green peppers
- 3 oz. olive oil
- 1 cup catsup
- 1 small cup vinegar



Chop the pimientos and peppers, add the olive oil and beat, then add the catsup and vinegar. Allow a few seeds to remain in, or season with cayenne or paprika.

Especially good as a dressing for lettuce.

Mabel H. Gleason



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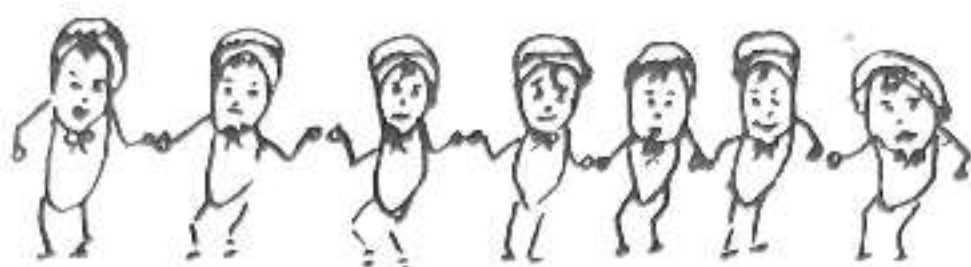


NEWMAN K. CHAFFEE, JR.

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COST SYSTEMS — TEL. 273 — RUTLAND, VT.



## Baby Cuke Pickles

Wash 1 pk. baby cucumbers  
and pack into 16 qt. jars.

Mix 1 gallon vinegar  
1 cup salt  
1 cup sugar  
 $\frac{1}{2}$  cup mustard  
 $\frac{1}{2}$  cup Champlain Mills  
Pickling Spices

Stir well and pour over  
pickles and seal.

Bertha T. Parkhill



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of the —

# Burlington Daily News

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Trade Mark Reg. U.S. Pat. Office

## HOWES MARKET

134 Church St. Burlington, Vt.

Phone. 410-411

## Bread & Butter Pickles

8 cups thinly sliced small  
cucumbers

2 cups sliced onions

$\frac{1}{4}$  cup salt

Let stand overnight.

2 cups vinegar

2 teaspoons celery seed

3 cups sugar

2 teaspoons turmeric powder

3 inches stick cinnamon

4 green peppers chopped fine  
(seeds removed)

Pour this mixture over  
cucumbers after salt has  
been drained off & cook  
20 minutes (Mrs. N. A. Leake)



THE MARBLE SAVINGS BANK  
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## Chili Sauce

1 peck ripe tomatoes

1 dozen large onions

1 head celery

3 green peppers

Put through the food  
chopper.

add  $\frac{1}{4}$  cup salt

3 pints vinegar

4 cups sugar

1 cup mixed spices  
(in a bag)

Boil until right  
consistency.

Mrs. F. A. Paige

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**"Godey's Lady's Book"**

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remaking of mattresses  
and re-upholstering

**VERMONT  
MATTRESS  
COMPANY**

378 NO. WINDOSKI AVE  
TEL. 1606



## Shipped Pears.

8 lbs. pears -

8 lbs. sugar.

$\frac{1}{4}$  lb. ginger root

6 lemons - (the juice)

1 cup water.

Cut the pears into pieces the  
size of the end of the finger.  
Add the other ingredients  
and cook slowly three or  
four hours.

## Mabel Tuttle Caverly -



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## Cranberry Relish.

- 1 Pound Cranberries
- 4 tart red apples
- 1 orange
- 2 cupfuls sugar

Wash cranberries, apples and orange. Quarter and core the apples but do not pare. Chop fruits finely, add sugar and mix well. Chill and serve.

Color and flavor are improved if the mixture is allowed to stand a few hours. This will keep for weeks in a cool place.

Serve with fowl, veal or pork

Joy B. Thayer

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## A. P. SIKORA

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## Cucumber Mustard Pickles

8 large ripe cucumbers  
4 cups vinegar  
2 cups sugar  
2 Tablespoons mustard seed  
1 Tablespoon mixed spice

Peel cucumbers, remove seeds and cut into strips. Salt lightly and let stand 24 hours.

Drain well.

Mix vinegar, sugar, mustard seed and spice and pour over cucumbers.

Cook until soft.

Pack into clean, hot jars and seal at once.

Harriet H. Behmer

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46 Merchants Row.....Rutland

# Cucumber Relish

12 medium cucumbers

6 medium onions sliced thin

Let stand over night in salt water

Drain in morning and cook in  
1 quart of vinegar.

2 cups sugar

1 tps. black pepper

1 tps. celery-seed

1 tps. white mustard-seed

1 tps. tumeric

Cook until right consistency;  
cool.....



Mrs. H. Edward Dyer

↓ Kitchen Gadgets ↓  
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 Different. It's a Delicious  
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**A. R. LABOUNTY**

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Phone 159

## Dutch Pickles

1 dozen large ripe cucumbers

Pell and slice thin

2 qts. onions sliced thin

Let stand over night in salt and water. One cup of salt to a gallon of water

6 tablesp. flour

1 tablesp. salt

1 tablesp. turmeric

1 tablesp. mustard

1 qt. vinegar

½ pds. sugar





Mix well, add 1 can chopped pimentos and add all to drained vegetables.

Boil 15 minutes and seal hot

Mary P. Shepardson




Good Hotel Service  
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P. H. KENT, GENERAL AGENT.

57 MEAD BLDG. RUTLAND VT.



## Grape Conserve



5 lbs. Concord grapes, separated from skins.

5 tart apples, cut up but not pared.

Cook pulp of grapes and apples together until seeds are free. Put thru sieve.

Cook together

sieved pulp

skins of grapes

2 medium oranges, cut up.

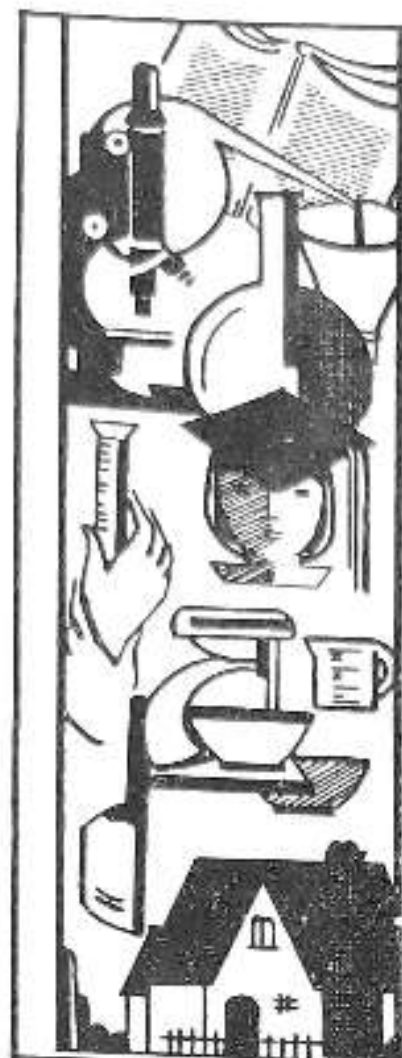
4 lbs. sugar.

Cook for 30 minutes after hard boil is reached.

Put in glasses and paraffin at once.

Yield: about 14 glasses.

Katherine K. Johnson.





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Jui-Jam

1 quart of currant juice  
1 quart of raspberry juice  
1 lb. Stoned raisins -

2 Oranges - 5 lb. Sugar.

It Takes 7 pints of raspberries  
to make 1 quart of juice

Cut the rind of the oranges  
into small pieces and use

the juice. Cook  $\frac{3}{4}$  of an  
hour - put in glasses -

Serve with meat - or chicken

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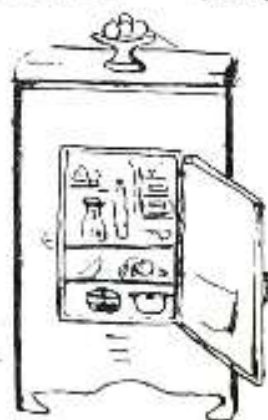
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## Mary's Inner Meat

5 pounds of beef: boiled and chopped  
3 pounds .. raisins soaked  
3 pounds .. currants  
3 pounds .. Brown sugar  
2 pounds .. Sweet chopped  
1 pound .. Citron  
 $\frac{1}{4}$  pound .. Candied orange peel  
 $\frac{1}{4}$  pound .. Candied lemon peel  
1 bush .. apples - chopped  
3 quarts .. Sweet cider  
1 quart .. fried cider  
1 quart .. Molasses  
juice .. 4 oranges  
juice .. 4 lemons  
cinnamon - nutmeg - cloves  
Use liquor in which meat  
was boiled - Cook all together.  
Add brandy if desired  
Agnes J. M. Clement

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## Mustard Pickles

- 8 good-sized cucumbers
- 2 qts. white button onions
- 2 qts. green tomatoes
- 1 large cauliflower
- 1 bunch celery
- 6 red peppers (seeds removed)

cut all in pieces large enough to distinguish, except onions, which are to be left whole.

Let set overnight in  $\frac{2}{3}$  cup salt  
In morning, add water to cover and boil 15 minutes. Drain.

Heat 2 qts. vinegar in kettle large enough to hold pickles. Add 4 cups sugar. Mix together:

1 cup flour	} moisten with	
6 Tbsp. dry mustard		1 c. vinegar and
2 " turmeric powder		

Stir into vinegar & sugar, cook until it thickens, add pickles, mix well and seal while hot. Alice Reed



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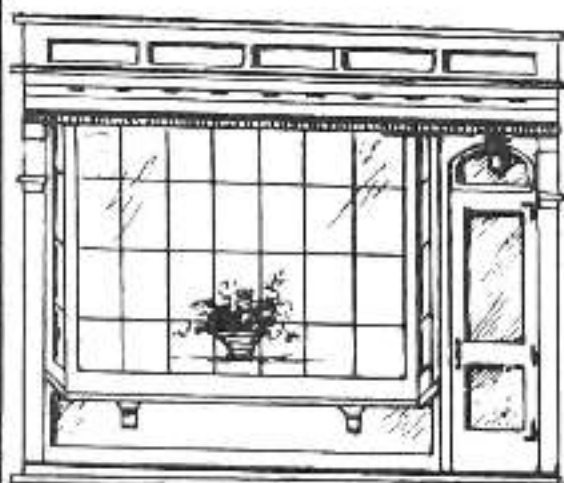
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## Oil Cucumber Pickles

- 100 No 3 Cucumbers (finger-length)
- 50 Small white pickling onions
- $\frac{1}{4}$  lb. white mustard seed
- $\frac{1}{4}$  " Black "
- 1 oz. Celery seed
- 1 cup olive oil
- Vinegar and salt.

Wash cucumbers, and slice very thin both cucumbers and onions. Place in porcelain dish - first a layer of cucumbers, then one of onions, sprinkling each layer generously with salt. Let stand three hours; drain, then add oil and seasonings, and enough vinegar to cover. Seal in glass jar. (Ready for use in a week's time; or can be kept a year if sealed.

Margaret M. Crane





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## Pickled Peaches

$\frac{1}{2}$  peck small ripe peaches

Scald and remove skins

Make a syrup of the following

4 lbs. brown sugar

1 qt. vinegar

2 oz. stick cinnamon

Boil twenty minutes

Stick each peach with cloves and  
put in the syrup and cook until  
soft. Do not put in too many peaches  
at a time.

Store in jars.



Mary P. Sheparden



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## Red Pepper jam

1 doz. large red sweet  
peppers

Chop and cover with 1  
tbs. salt. Stand over  
night and drain well.

Add 2 cups vinegar  
3 cups sugar

Boil to a marmalade  
consistency. Serve  
with cold meats or in  
sandwiches with cream  
cheese.

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## Shirley Sauce

- 1 peck ripe tomatoes
- 1 qt vinegar
- 5 onions
- 8 green peppers
- 4 cups sugar
- 3 tablespoons salt

Boil about three hours, or until quite thick

## Kansas Pickles

100 small cucumbers, sliced.

25 small onions, sliced

Place alternate layers in a dish and sprinkled with salt.

In three hours pour off brine and add dressing.

1 teacup salad oil

2 teacups white mustard seed

2 teacups black mustard seed

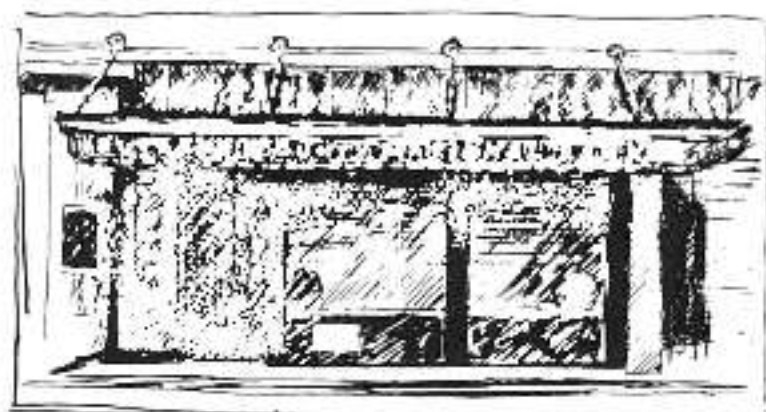
4 tablespoons celery seed

2 quarts cold vinegar

Stir well and bottle

Belle E. Wright

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## Sliced Cucumber Pickles.

Wash and slice small or medium sized cucumbers. To each quart of cucumbers add, 1 green pepper and 1 onion, chopped.

Add 1 cup of salt to 10 quarts of this mixture.

Drain after standing 3 hours. To each quart of this mixture add!—

1 cup brown sugar  
 $\frac{1}{2}$  teaspoon turmeric

1 tablespoon white  
mustard seed

1 tablespoon black  
mustard seed

1 tablespoon horseradish

Add vinegar to cover.

Heat thoroughly and put  
in jars

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## Strawberry Jam

Warm slowly two quarts of  
capped strawberries until  
the juice is extracted, then  
add four tablespoonsful  
of vinegar and eight  
cups of sugar and boil  
for fifteen minutes after  
the mixture reaches a  
full rolling boil. Set  
aside for twenty-four hours  
in a china or porcelain  
vessel, stirring occasionally.  
Put up cold and  
cover with paraffin.

Never put up more  
than two quarts at a time

Elizabeth Howe.

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## Tiny Pickled String Beans



6 quarts of yellow wax  
beans will make 10 pt. cans

Take off the ends of the  
beans and cook until tender.  
Drain off water - Put beans in  
a colander and let cold water  
run over them.

Make a syrup by boiling together  
for 15 minutes

2 qts vinegar (not too strong)

6 lbs white sugar

8 Tablespoons Champion Mille

Stick cinnamon

(Put cinnamon in a thin cloth)

Drain beans and fill pt. jars  
Pour hot syrup over them and  
seal.



Bertha T. Parkhill

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## Uncooked Cucumber Relish

To every six medium-sized cucumbers, pared and seeded, allow

1 large onion

2 tsp. salt

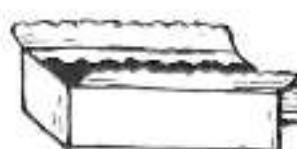
1 tsp. pepper

and enough white vinegar to moisten.

Run cucumbers and onions through medium knife of food chopper - mix all together well and pack solidly in jars. Pres. No cooking.

Alice C. Stead





*Cinderella's Sweets*  
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## Watermelon Pickle



Pare the green  
and pink from  
a watermelon rind and cut  
it in small pieces and let  
stand over night in weak  
salt and water.

Put on fire in this same  
water and boil until tender  
and transparent.

Drain off water and let  
cold water run over pickle.

Make syrup -

1 qt weak vinegar

3 lbs white sugar

{ 4 tablespoons stick cinnamon

{ 1 tablespoon whole cloves -

Put in bag

Boil 5 minutes



Hats



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Drain rind and put in  
kettle. Pour on syrup.  
Let it stand over night

2nd day -

Pour ~~off~~ syrup and boil  
5 minutes. Pour over  
pickles and let stand  
over night.

3rd day

Boil altogether 5 minutes  
Put in jars.

1 whole watermelon makes  
9 pt jars and takes twice  
rule of syrup.

Lucie M. Keloe



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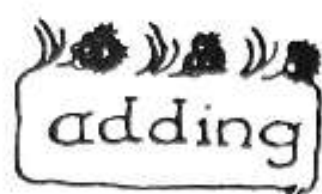
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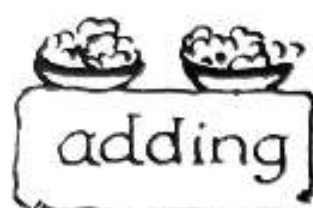


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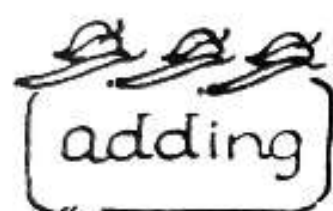
# HAVE YOU TRIED



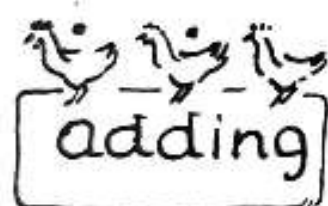
chopped chives and  
parsley to diced buttered  
carrots or summer squash?



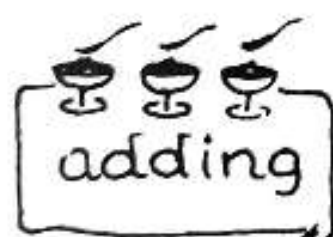
onion chopped fine to beets or  
string beans when served with  
french dressing as a salad?



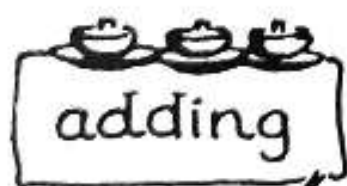
browned buttered bread  
crumbs sprinkled over  
string beans?



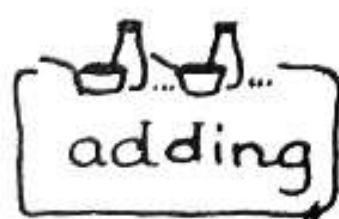
a few capers to chicken salad  
and to drawn butter sauce  
for fish, mutton, or lamb?



a tablespoon of sherry to  
prepared halves of grape-  
fruit - or to a fruit cup?



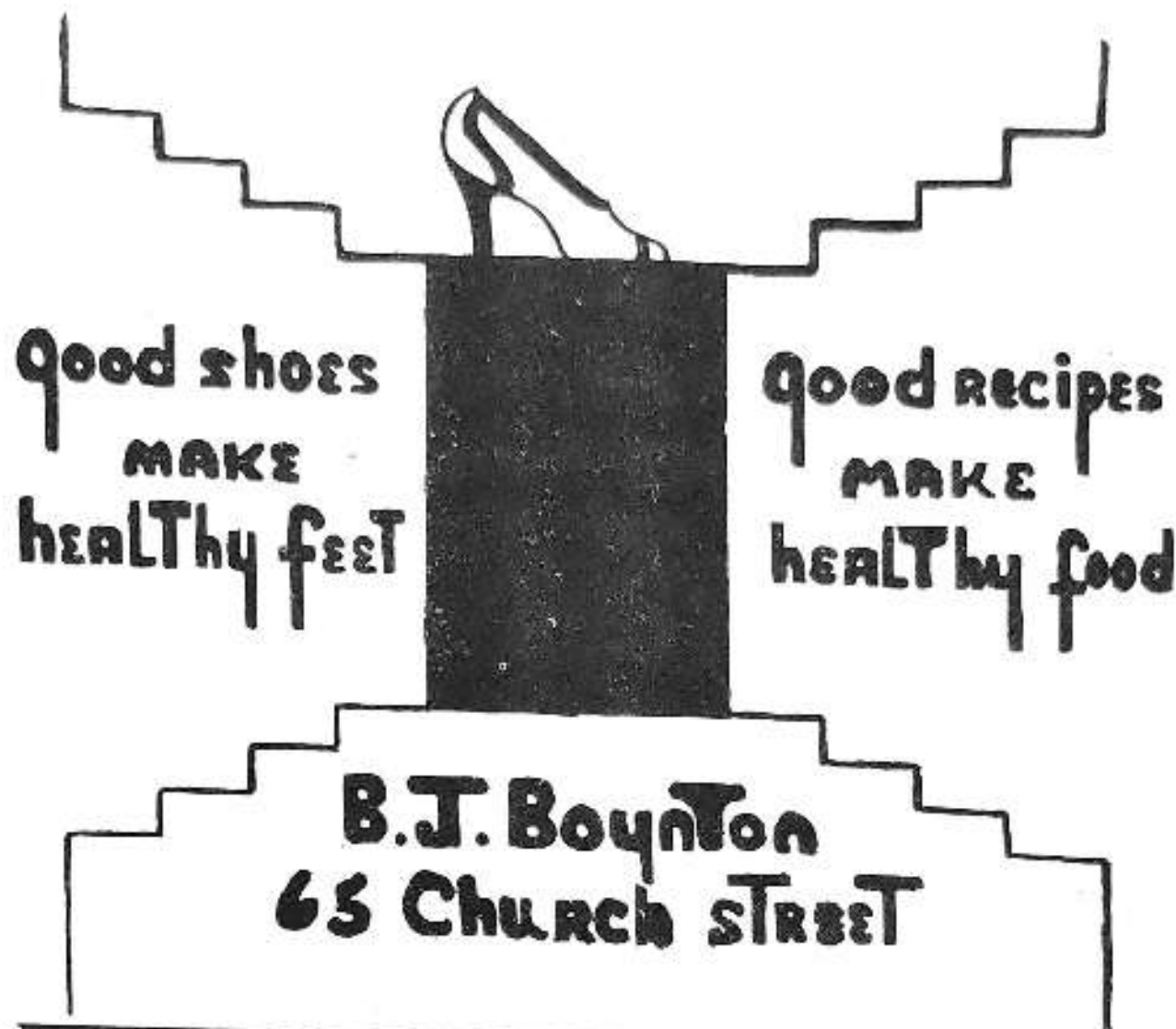
a cube of mint jelly to  
prepared grape-fruit halves?



a little cheese to cream  
sauce for creamed fish,  
potatoes or cauliflower?

5

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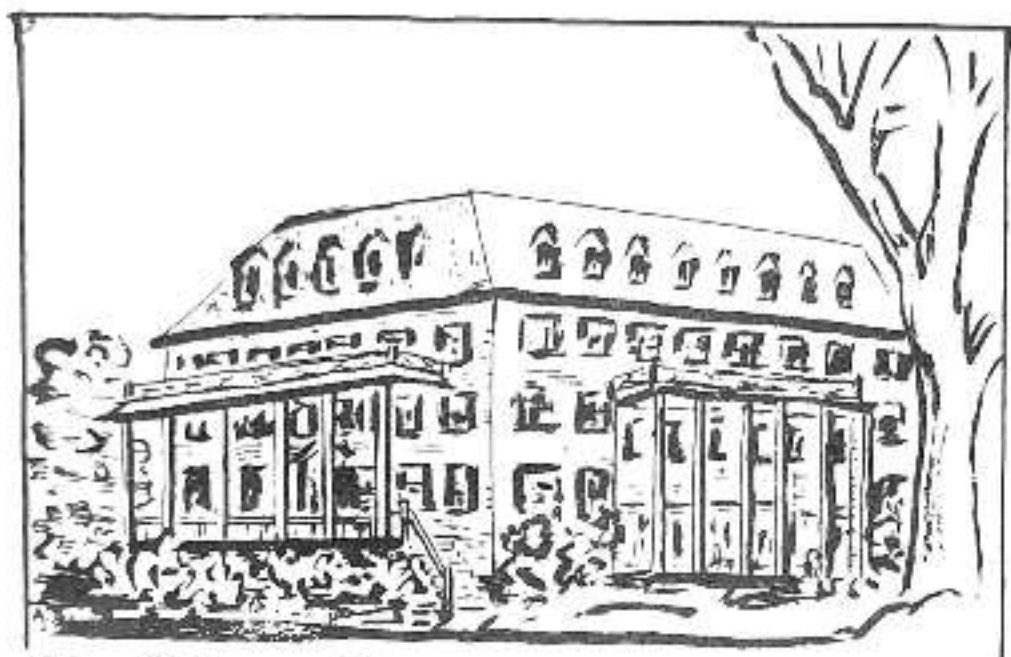
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Burlington, Vermont.

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You are a cook, and I am not one.  
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burning it doesn't appear  
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OF A FRIEND

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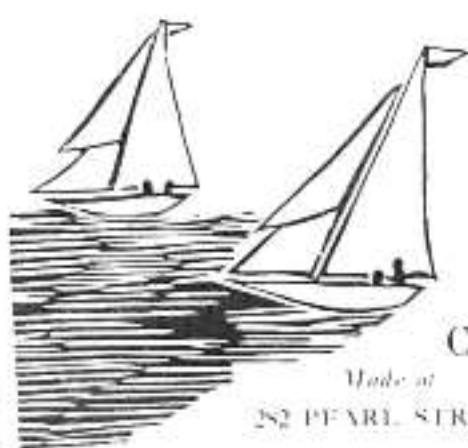
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- Approximate Amounts of Food to Serve 50 -

Main Dish

Beef, veal & pork for roasting	20 lbs.
Ground meat [loaf, balls]	10 lbs.
Ham for baking	25 lbs.
Chicken in pieces for serving with bones	25 lbs.
Chicken for pie & creamed	18-20 lbs.
Chops, outlets & thick steak	25 lbs.
Frankfurters [2 each]	8-10 lbs.
Salmon for loaf or scalloped	6-8 lb. cans
Fish, fried	16-18 lbs.
Fish for chowder	10-12 lbs.
Oyster stew - $5\frac{1}{2}$ to 6 qts. oysters, 20 quarts milk, 1 pound butter.	
Corn chowder:- 6 to 8 No. 2 cans of corn [ & 4 qts. home canned ] 10 qts. milk	
Baked beans $3\frac{1}{2}$ to 4 qts. dry beans	

Vegetables & Fruits

Potatoes mashed	1 peck
Potatoes, creamed, scalloped, & sweets	12 lbs.
Potato chips	$2\frac{1}{2}$ lbs.
Fresh vegetables	10 lbs.
Unshelled peas & tomatoes for salad	18 lbs.
Vegetables, canned, 6 quarts & 10 No. 2 cans	
Spinach, raw	15-18 lbs. $1\frac{1}{2}$ bu.
Celery	7-8 bunches
Vegetables for salad	6 quarts
Lettuce, head for salad	10-12 heads
Lettuce, head, for garnish	5 heads



Lettuce, leaf, for garnish	8 Bunches
Canned fruit for sauce	6 qts. <sup>or</sup> 10 No 2 cans
Fresh fruit, prepared <sup>or</sup> canned for salad	6 quarts
Fresh berries	9-10 quarts
Dried fruit for fruit cup	4 $\frac{1}{2}$ quarts
Tomato <sup>or</sup> fruit juice	6 $\frac{1}{2}$ quarts
<u>Bread</u> <sup>or</sup> <u>Butter</u>	

Bread	5 loaves
Rolls	6-8 dozen
Sandwich loaf	2-4 loaves
Crackers	1 pound
Butter	1 $\frac{1}{2}$ - 2 pounds

### Beverages

Tea	1 cup tea to 10 qts. water
Coffee	1 - 1 $\frac{1}{4}$ Lbs. to 10 qts. water
Cocoa	$\frac{1}{2}$ Lb. cocoa, 6 $\frac{1}{2}$ qts. milk, 3 $\frac{1}{2}$ qts. water
Milk to drink	10 quarts
Punch	5 quarts

### Desserts

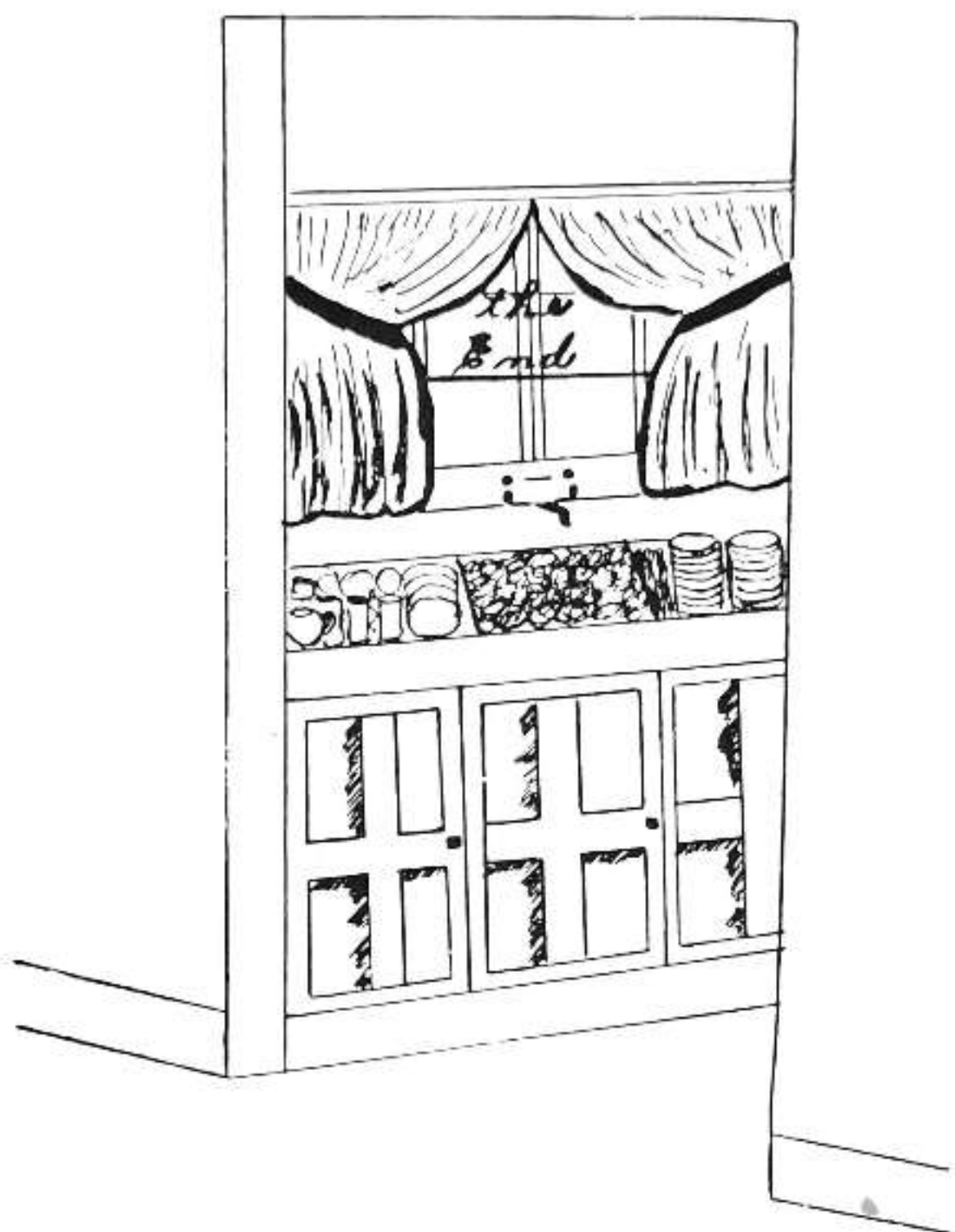
Pies	8 [9 inch] pies	Ice cream [brick]	9 qts.
Cakes	2 large & 4 medium	Puddings	6 quarts
Ice cream (bulk)	7-8 qts	Cream for whipping	1 qt.

### Miscellaneous

Cheese for pie	2 Lbs.	salad dressing	1 qt.
Jelly or jam	8 glasses	Salted nuts	1 $\frac{1}{2}$ - 2 Lbs.
Cream for coffee	1 $\frac{1}{2}$ qts.	Candies, small	1 Lb.
Loaf sugar for coffee	1 Lb.	Gravy	2 qts.
Pickles, olives	2 qts.	Gelatine for salads	4 qts. liquid

*Lydia Tarrant*





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